



Steak Specials

Our beef is supplied by Aubrey Allen, Butchers to the Royal Household.
Their beef is bred in a clean, green & ethical way on British pastures.

Served Wednesday evening to Friday
(Last orders 7pm on Fridays)

SNACKS/STARTERS

add a snack for £5.00

Onion soup, onion jam, croutons (V)
Breaded chicken wings, tomato, basil & parmesan
Mussel popcorn, tartar sauce

STEAKS

All steaks served with fries (Chips £2.00 supplement)

42 day dry aged Aberdeen Angus Heritage single muscle rump steak 6oz £15.00

A tender steak taken from whole Heritage Hallmark rumps, butchered onsite

42 day dry aged Aberdeen Angus Heritage rump steak 8oz £20.00

Heritage Hallmark beef, these breeds are renowned for their outstanding eating qualities with an exceptionally distinct & deep flavour profile. Butchered on site & brined for 48 hours

31 day dry aged sirloin on the bone 10oz £24.50

Lovely tender steak cooked on the bone for extra flavour

31 day dry aged Boston steak to share 28oz £65.00

The American version of a cote de beouf

SAUCE - Each £3.50

Bearnaise, Garlic Butter or Tilbury Steak Sauce *

*(*An umami packed sauce we created to combine steak sauces)*

SIDES

Truffle mac & cheese £7.00 - Slaw £3.50 - House salad £4.50 - Buttered Green Beans £4.50
Breaded onion rings £4.50

DESSERTS

add a dessert for £5.00

Banana bread, caramel sauce, honeycomb, salted toffee fudge ice cream
Dawlicious local ice cream

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. (N) contains nuts (V) vegetarian

12.5% service charge is added to the bill at your discretion

Patrons - Tom & James Bainbridge