

WHITE HART TASTING MENU

(Dinner only last orders 8.00pm)

Pea, mint & cucumber gazpacho, pea salad, 6 year aged parmesan

Wild garlic gimlet

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Local asparagus, wild garlic & anchovy salsa verde, crisp anchovies, aioli

Gruner Veltliner, Funkstille, Austria (Vgn)

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Cod fillet, wilted gem, asparagus, roast radish,
chicken & burnt butter sauce

Piquepoul Rousanne, Ordinal, France 2021

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Pork cutlet to share, blue cheese Waldorf, walnut mayo, apple sauce,
black pudding fritter, pork sauce

Gamza, Bononia Estate, Koshava, Bulgaria 2021

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Rhubarb & custard tart, rhubarb ice cream

Rhubarb & custard sour

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Fourme d'Ambert, slow roast grape Eccles cake

Krohn, LBV port

£60 per person | £40 drink flight

To be ordered by whole table

Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

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