

# TASTING MENU

(Dinner only last orders 8.00pm)

Maple roasted parsnips, poached pear, pesto,  
sweet & salted almonds *(Ve) (N)*  
*Rum, basil & honey*

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Duck breast carpaccio, confit leg croquette, pickled carrot, carrot &  
yogurt puree, soy & sesame dressing  
*Chardonnay, Shadow Point, USA*

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Pan roasted halibut, roast cauliflower, cumin dahl, cauliflower bhaji,  
coriander & buttermilk dressing  
*Funkstille, Gruner Veltliner, Niederösterreich, Austria*

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Rare seared rump steak, parsley crumb, beef rib & swede pudding, roast  
roscoff onion, stout sauce  
*Nero d'Avola 'Passimiento' Baglio, Sicily*

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White chocolate mousse, coffee curd, passionfruit, olive oil shortbread  
*Moscato Passito, Palazzina, Italy*

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Seasonal cheese board  
*PX Sherry*

£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