

DINNER MENU

SNACKS

Olives (Ve) • Bread board (V) • Padron peppers (Ve) • Crispy bacon ends, apple sauce each £4.00

STARTERS

Soup of the day £6.50 (V)

Salted caramel chicken wings £6.50

Harissa halloumi fries, carrot & coriander salad, cumin & lemon yoghurt £6.00 (V)

Beetroot carpaccio, crispy goat's cheese, honey & cheese dressing £6.50 (V)

Smoked & confit salmon parfait, toast, dill fried pickle £7.00

Sausage in batter, glazed bacon steak, truffled egg mayo & watercress £7.50

Soft taco salad bowls *starter* £6.50 *main* £10.00 each

• Chimichurri beef • Marinated tofu, sriracha (Ve) • Crayfish, chilli cocktail sauce

WHITE HART CLASSICS & BUNS

Sausage & bacon steak toad in the hole, veg, gravy £15.50

Beer battered fish & chips, mushy peas, tartar sauce £14.50

Beer battered halloumi & chips, mushy peas, tartar sauce £13.50 (V)

Indian fried chicken burger, onion bhaji rings, mango ketchup, slaw, pickle, fries £14.50

Whole softshell crab & crayfish burger, slaw, pickle, fries £19.50

Bacon double cheeseburger, slaw, pickle, fries £14.50

(Gluten free brioche bun available £1.50 supplement)

SEASONAL MAINS

Sea bream, fish cake, minted peas, parsley sauce, crispy capers £18.50

Chicken breast, steamed herb dumplings, buttered raddish, chicken velouté £18.50

Indian fried aubergine, courgette Balti, flat bread, herb yogurt £15.50 (V)

Sirloin steak, chips, watercress, breaded mushrooms, garlic mayo £25.00

Add sauce, peppercorn £2.50 garlic & herb butter £2.00

SIDES each £3.00

Chips, Fries, Sweet potato fries, Coleslaw, Mushy Peas,
Seasonal salad, Seasonal veg, New potatoes

DINNER OFFER

Snack, Bun & Sweet £20.00

Any snack, burger & dessert

*(£4 supplement on Soft shell crab Burger & excludes
cheese as dessert)*

DESSERTS

Apple & cinnamon trifle £6.50

Sticky toffee pudding, vanilla ice cream £6.50

Dark chocolate & cherry cheesecake £6.50

Selection of artisan cheese, biscuits,
homemade chutney £9.00

3 scoops of Dawlicious ice cream £6.00
Vanilla, chocolate, strawberry, pistachio (n),
rhubarb & custard

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. (n) contains nuts (v) vegetarian
(Ve) Vegan Our game is locally sourced, as careful as we are it may still contain shot.

10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

SOFT DRINKS

Pepsi (tap)	£2.95
Diet Pepsi / Lemonade (tap)	£2.50
Lime / Blackcurrant & soda (tap)	£1.75
Hartridges apple & raspberry	£3.20
Eager Fruit Juice 250ml	£2.95
Appetizer 275ml	£2.95
Bottlegreen Sparkling Presse	£2.95
Elderflower / Raspberry Lemonade / Ginger Beer	
Pomegranate & Elderflower	
Bottled Coke 330ml	£3.30
Bottled Diet Coke / Coke Zero 330ml	£2.95
Kombucha fermented tea 275ml	£4.50
Mixers - 200ml	£2.10
Fevertree Tonic. Slim, Mediterranean, elderflower, lemon, ginger ale, aromatic	
Double Dutch Cucumber & Watermelon Tonic	

BEER & CIDER

<u>Draught</u>	Pint
Directors 4.8%	£4.50
Amstel 4.1%	£5.05
Estrella Damm 4.6%	£5.10
Charlie Wells Dry Hop 5.2%	£5.30
Guinness 4.2%	£5.05
Stowford Press Cider 4.5%	£4.95
Rosie's Pig Cloudy Cider 4.8%	£4.95
<u>Bottles</u>	330ml
Corona 4.5%	£4.30
Peroni Nastro Azzurro 5.1%	£4.30
Erdinger Weissbier - Wheat beer 500ml 5.3%	£5.20
Becks Blue - Non-alcoholic 275ml 0.05%	£3.60
Erdinger Alkoholfrei - Non-alcoholic 500ml	£4.60
Old Mout Cider 500ml 4%	£5.60
Kiwi & Lime, Berries & Cherries, Pineapple & Raspberry	
Strawberry & Pomegranate	

GIN

	25ml
Beefeater London Dry 40%	£3.00
Beefeater Pink Strawberry 37.5%	£3.00
A Gin Less Ordinary, Twisted Cellar 38%	£4.50
Hendricks, South Ayrshire, Scotland 41.5%	£4.10
Campfire Cask Aged, Tring, England 43%	£6.00
Campfire Special Edition No 1, Tring, England 42%	£5.50
Copperhead London Dry, Belgium 40%	£4.80
Gutsy Monkey Winter Gin, Dorking, England 48%	£5.00
Blushing Monkey Pink Gin, Dorking, England 48%	£5.00
Green Genie Green Tea, St Albans, England 43%	£4.00

RUM

	25ml
Havana Club 7 Especial 40%	£4.00
Kraken 40%	£4.00
Don Papa 40%	£4.50
Clifton Estate Spiced Rum 40%	£6.50
Ron Zacappa 23 years old 40%	£10.00
Bacardi 37.5%	£3.00
El Dorado 15YO Special Reserve 43%	£6.50
Havana Club 3yo 37.5%	£3.00

VODKA

	25ml
Absolut 40%	£3.00
Absolut Vanilla 40%	£3.00
Absolut Citron 40%	£3.00
Grey Goose 40%	£6.00
Reyka (Small Batch Icelandic Vodka) 40%	£4.00

FIZZY COCKTAILS

Hugo, Prosecco, elderflower, mint	£7.00
Aperol Spritz, Prosecco, Aperol, orange, soda	£7.50

CLASSIC COCKTAILS

Old Fashioned, Bourbon, bitters, brown sugar	£9.00
Negroni, Gin, Campari, Sweet Vermouth	£8.50
Cosmo, Citron Vodka, Cointreau, lime, cranberry	£8.00
Bloody Mary, Vodka, Tio Pepe, spices, tomato juice	£8.00
Tom Collins, Old Tom Gin, lemon juice, soda	£8.00
Passionfruit Martini, Vanilla Vodka, Passoa, passionfruit, pineapple	£8.50
Espresso Martini, Vanilla Vodka, Kahlua, Tia Maria, espresso	£8.50
Manhattan, Bourbon, Sweet Vermouth, Maraschino cherry	£9.00
Daquiri, White Rum, lime, sugar	£8.50
Gimlet, London Dry Gin, lime, sugar	£8.50

CREATED AT THE WHITE HART

Rhubarb & Custard, Vanilla Vodka, Rhubarb Liqueur, Custard, cranberry	£8.50
Smash, Poppy Liqueur, Cassis, Gin, lemon juice	£8.50

NO BOOZE

Just Shirley, Apple, orange, lime juice, lemonade	£5.00
Strawberry Sherbet, Strawberry, pineapple, lemonade	£5.00

VERMOUTH

	50ml
Martini - Extra dry / Rosso 15%	£4.00
Cinzano Dry 15%	£3.50
Campari 25% (25ml)	£2.50

WHISK(E)Y, BOURBON & BRANDY

	25ml
Famous Grouse 40%	£2.50
Jamesons 40%	£3.50
Chivas Regal 40%	£4.00
The Dead Rabbit 44%	£6.00
Monkey Shoulder 40%	£5.25
Lagavulin 16yo 43%	£8.50
Glenfarclas 15 Y.O 46%	£7.50
Dalwhinnie 15 Y.O 43%	£7.00
Aberfeldy 16 Y.O 40%	£6.90
Hibiki Harmony	£10.00
Dalmore 18 Y.O	£10.00
Makers Mark 45%	£4.00
Courvoisier VS 40%	£4.00
Chateau du Breuil 8yo - Calvados 40%	£6.50
Eau de Vie de Poire William, G. Miclo 43%	£8.50

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