



The White Hart Bar & Restaurant, Dartington Hall

Award Winning Bar & Restaurant in a First Class Location

The last time I visited The White Hart Pub & Restaurant at Dartington Hall it was November - cold and dark and I remember walking rather briskly from the car park to the pub in order to get into the warmth!

This time however, it was a beautiful spring evening and I took my time to stroll through the courtyard marvelling at what is a truly stunning piece of architecture.

The hall was originally built in 1388 for John Holand, Earl of Huntingdon. By the time it was purchased in 1925 by Leonard and Dorothy Elmhirst it was virtually derelict. They slowly brought it back to life by renovating the buildings and set about their goal of introducing progressive education and

rural reconstruction. In 1935 the Dartington Hall Trust was set up and has run the estate since that time.

History lesson over, what can you expect from dinner in a 14th Century Dining Room? Well, one thing is for sure, your surroundings certainly spark conversation - you simply cannot stop yourself from marvelling at the high ceilings, flagstone floors, limed-oak settles and roughcast walls - all of which if they could talk, would have you captivated for hours!

Another thing you can expect is excellent service - we were pretty much the first to arrive (we had opted for a 6.30pm sitting as we were advised that the restaurant would get busy as many people come to eat before

taking in a film at the cinema in the grounds). Being the only ones in the restaurant meant we had Emily the Restaurant Managers' undivided attention - that said, as the tables started to fill up as predicted, the service was no less attentive, in fact as they got busier, the whole place seemed to come to life a little bit more, adding to the atmosphere.

Whilst we looked at the menu we were given a selection of breads and olive oil and we were soon dipping (and dripping in some cases!)

Choices made, we turned our thoughts to the wine - we actually asked Emily to choose for us and, as we preferred white wine she provided us with an excellent Pouilly-Fume. This certainly

wasn't the cheapest wine on the list but there were plenty of other wines to choose from along with a fine selection of ales from the bar if you so choose.

With five starters to choose from, nine main courses plus the option of six side dishes it took a while for us to decide but in the end we opted for the Soup (Cream Of Mushroom And Sage £4.75), Pan Fried Free Range Crediton Chicken Livers With Pancetta, Pine Nuts And Mixed Leaves with a Madeira Dressing (£6.95) and Smoked Salmon And Crab Parcel With Fennel Salad and Horseradish Creme Fraiche (£6.95)

For my main course I ordered The Confit of Free Range Crediton Duck Leg with Apple and Celeriac Puree, Sauteed Cabbage and a Cranberry and Balsamic Compote (£12.75). Also ordered were the local Mussels Marinere (£11.95), Char Grilled Local Pork Loin Steak (£12.50) and 8oz Rump Steak with Anchovy and Chilli

Butter, Slow Roast Tomatoes, Roasted Shallots and French Fries (£15.95).

At the White Hart they make every effort to source the freshest, tastiest and most ethically produced ingredients from South Devon, often from the Dartington Estate itself and in my opinion you can taste the difference. I thoroughly enjoyed my soup to start - I had been concerned whether the sage would have been overpowering but not so, and the duck I had ordered for my main course fell off the bone, I particularly enjoyed the apple and celeriac puree that accompanied it, I even ate the cabbage which my mother will tell you is a first!

What about the rest of my party? Well, empty plates all round said it all really.

After a while we felt ready for dessert - I ordered the Salcombe Dairy Honeycomb ice cream whilst others ordered a mango sorbet,

lemon sorbet and the hugest portion of sticky toffee pudding that I've seen in a while - superb!

Whilst the menu may change on a regular basis, staff at The White Hart work hard to ensure that the lovely presentation of the food and excellent customer service doesn't alter, so you can be sure of a friendly welcome whether you are having a three course meal or just a lunchtime baguette and a glass of wine in the bar.



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Lunch 1200-1430
Dinner 1800-2100

Children are welcome in the dining room, we provide disabled access and assist dogs are permitted.

