



The White Hart Pub

DARTINGTON ESTATE
TOTNES TQ9 6EL

2 courses £ 25.95

3 courses £ 29.95

Please ask staff for any
information on our locally sourced
produce and allergen information

STARTERS

Devon Chicken and Chorizo Ravioli
chicken and rosemary broth
DF (e, g - wheat)

Totnes Blue Cheese Arancini
broccoli puree
V (g - wheat, m, e)

Estate Reared Venison Carpaccio
seared loin, crispy capers, parmesan, truffle
oil, leaves
GF (m)

Jerusalem Artichoke Pannacotta
griddled artichoke, crostini
VN (g - wheat, so)

Smoked Chalk Stream Trout Sushi
nori roll, pickled ginger, soy
GF DF (f, so)

MAINS

Duo of Totnes Lamb
rump and cutlet, dauphinoise potato,
roasted root puree, crispy shallots, tenderstem,
rosemary & red wine jus
GF (su, m)

Winter Vegetable Dhal
lentils, winter veg, onion bhaji, basmati rice
VN GF

Braised Totnes Pork Belly
fondant potato, crispy black pudding, mustard
cider sauce, greens
GF (mu)

Brixham Landed Hake
colcannon cake, cauliflower puree, parmesan
and sage sauce
GF (m, f)

Pearl Barley Risotto
leek, squash, parsnip crisps
VN (g - barley)

DESSERTS

Dark Chocolate Delice
Devon rum sponge, honeycomb
GF (m)

Dartington Grown Apple Tart
honey glaze, Riverford cream
Can be VN (g - wheat, m)

Devoncello Trifle
lemon cake, posset, Riverford cream, candied
peel
(g - wheat, e, m)

Espresso Martini Cheesecake
Dorset coffee cream, coffee cocoa
(m, su, g - wheat)

White Hart Cheeseboard
£ 7.00 supplement
Devon Cheddar, Totnes Blue, Sharpham Brie,
spiced apple chutney, crackers, fruits
GF (m)

ALLERGEN & DIET KEY:

c = Celery / cr = Crustaceans / e = Eggs / f = Fish / g = Gluten / l = Lupin / m = Milk / mo = Mollusc / mu = Mustard / n = Nuts /
p = Peanuts / se = Sesame / so = Soy / su = Sulphites / GF = Gluten Free / DF = Dairy (milk) Free / V = Vegetarian / VN = Vegan