



The White Hart Pub

DARTINGTON ESTATE
TOTNES TQ9 6EL

Monday

Starters

Ham hock and mustard terrine, apple puree, caramelised onion chutney
(mu, su) can be GF

Prawn cocktail, lobster mayo, baby gem, dill tuile biscuit
(g - wheat, e, m)

Heritage tomato, basil, mozzarella
(m)

Mains

Wild mushroom, garlic confit, spinach, tagliatelle, garlic ciabatta
(g - wheat) can be VN

Pan fried fish of the day, saffron potato, sweet pea chowder
(f, m, cr)

Oliver's pork sausages, herb mash, estate greens, red onion gravy
(g - wheat, m)

Desserts

Dark chocolate and orange mousse, honeycomb, orange dust
(m, e)

Raspberry mille feuille, raspberry Chantilly, raspberry sorbet
(g - wheat, m, e)

Lemon curd tart, meringue, Riverford clotted cream
(g - wheat, m, e)

ALLERGEN & DIET KEY:

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T u e s d a y

Starters

Chef's soup of the day, focaccia bread

(g- wheat) can be VN

Smoked mackerel pate, lemon and dill mayo, crostini

(f, e, g - wheat, m, su)

Goats cheese parfait, pickled vegetables, balsamic glaze

(m, su)

Mains

Stuffed pepper with cous cous, potato cake, tomato sauce

VN (su)

Slow cooked beef stew, seasonal vegetables, suet puddings

(su, g - wheat)

Local fish pie, soft egg, seasonal vegetables

(f, g - wheat, e, m)

Desserts

White chocolate tart, orange Chantilly cream

(m, e, g - wheat)

Seasonal fruit crumble, Dartmoor vanilla ice cream

GF (m) can be VN

Lemon posset, meringue, clotted cream

GF (m, e)

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W e d n e s d a y

Starters

Greek salad-feta, olive salad

(m, su)

Thai infused fishcakes, red pepper sauce, Dartington micro herbs

(g - wheat, f, e, su)

BBQ pulled pork croquettes, apple puree, crackling

(e, g - wheat)

Mains

Leek, spinach chive risotto, pea shoots

VN (su)

Roasted chicken breast, fondant potato, estate greens, rich red wine jus

GF (m, su)

Oven baked fish of the day, crushed new potato, samphire, prawns, caper butter

GF (f, su, m)

Desserts

Tiramisu

(m, e)

Vanilla panna cotta, fruit compote

(m, e)

Sticky toffee pudding, toffee sauce, clotted cream

(m, e, g - wheat)

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Thursday

Starters

Beetroot carpaccio, broccoli crumb, pine nuts

VN, GF (su)

Chicken and chorizo roulade, citrus segments

GF (su, m)

Spiced monkfish tails, chipotle dip

GF (f, su)

Mains

Vegetable tikka curry, rice, poppadum

VN (su, g - wheat) can be GF

Braised belly pork, garlic confit potato, estate greens, cider sauce, crackling

GF (m, su)

Whole lemon sole, new potatoes, caper, pine nut beurre noisette

(f, m, cr)

Desserts

Hot chocolate and rum fondant, chocolate ice cream

(g- wheat, e, m, su)

Passionfruit posset, pineapple salsa

(m, e)

Chef's cheesecake, raspberry dust, crispy caramel

(m, g - wheat)

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F r i d a y

Starters

Butternut squash and chive arancini, red pepper sauce, parmesan crisp
(g - wheat, e, m)

Chicken liver pate, red onion marmalade, crostini
(su, m, g - wheat)

Brixham crab tian, apple salsa, saffron mayonnaise
(mo, e, su)

Mains

Chestnut mushroom, spinach, blue cheese wellington, new potatoes,
tomato sauce
(m, g - wheat)

Chicken and chorizo linguini, garlic and olive focaccia
(su, m, e, g - wheat)

Desserts

Dark chocolate brownie, chocolate soil, vanilla ice cream
(m, su)

Vanilla crème brulee, shortbread biscuit
(m, e, g - wheat)

Frangipane and strawberry tart, clotted cream
(n - almonds, su, g - wheat, m, e)

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S a t u r d a y

Starters

Chef's soup of the day, focaccia bread

VN (g - wheat)

Pork and thyme scotch egg, tomato coulis

(g - wheat, e)

Pan fried scallops, garlic confit potato, gazpacho salsa, basil sauce

(f, m)

Mains

Roasted fish of the day, saffron potato, bouillabaisse sauce

(f, su)

Roasted duck breast, slow cooked duck leg, dauphinoise potato, chef greens,
red wine jus

(m, su)

Chickpea and lentil tagine, tenderstem broccoli

VN

Desserts

Dark chocolate delice, rum sponge, raspberry sorbet, tuile biscuit

(m, e, g - wheat)

Lemon curd trifle

(m, e, g - wheat)

Cheese and biscuits

(m, su, g - wheat)

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Sunday

Starters

Chef's soup of the day

VN

Smoked mackerel, fennel ceviche salad, dill crème fraiche

(f, m)

Marinated chicken skewers, sweet chilli sauce

(su)

Mains

Roast topside beef, roast potatoes, seasonal vegetables, Yorkshire pudding, chef's
gravy

(su, m, g - wheat, e)

Nut roast, roast potatoes, seasonal vegetables, vegetarian gravy

(n)

Grilled fish of the day, roast potatoes, samphire, brown shrimp, caper and lemon
cream sauce

(f, m)

Desserts

Fresh fruit salad, star anise sugar syrup

Passionfruit posset, pineapple salsa

(m, e, g - wheat)

Seasonal fruit crumble, custard

GF (m, e) can be VN

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