

# A La Carte at The White Hart



## Snacks

**Noccellara olives - 4**

**Daily bread & whipped butter (D, G) - 5**

**Salt and vinegar hash browns, cheddar  
custard (D, SU, E) - 6**

## To Start

**Crab cocktail, saffron aioli (D, F) - 10**

**Mushroom parfait, ale chutney, summer truffle  
(D, SU) - 9**

**Roasted carrot veloute, pumpkin seed pesto (D,  
N) - 7**

**Ham hock croquettes, baked apple ketchup (D, G,  
MU, E, SU) - 7**

**Tamworth Pig Cheek, hispi cabbage & thyme (SU,  
G) - 10**

## MAINS

**Loin of Brixham sea trout,  
pickled fennel flower, English wine sauce, Torbay cockles & warm potato salad (D, F,  
Shellfish) - 22**

**Gnocchi, butternut squash & hard cheese (D, N) - 16**

**Devon duck breast,  
beetroot cooked in blackcurrant vinegar, duck hash brown & duck jus (SU, D) - 22**

**Local pork chop,  
charutarie gravy & golden raisin (SU, D) Can be GF - 20**

**Pappardelle pasta,  
wild mushroom truffle & parmesan (D, E) - 16**

**28 day aged 7oz flat iron steak,  
pink peppercorn sauce, handcut triple cooked chips, beef fat butter (D, SU) - 22**

**Peppered chicken pie,  
maitake mushroom & chicken butter sauce (D) GF - 16**

## SIDES

**Roasted beets, cherry mollasses (D) - 4**

**School farm greens (D) Can be DF - 4**

**New potatoes, garlic butter (D) - 4**

**Triple cooked chips - 6**

**Pressed school farm leaves - 4**

**Fries - 4**

### 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 or VG = Vegan*