

# Sundays at the White Hart



## Starters

**Soup of the day - 7**

(D, SU, G)

**Roasted fig & burrata salad chilli honey - 10**

(V, VE)

**Ham hock terrine, pickled apple, truffle mayo - 12**

(S,D,G)

**Three Cheese Arancini, onion ketchup - 9**

(CR,F,E)

**Duck Parfait, crab apple gel, duck fat crumb - 10**

(G,D,SU,N)

## Mains

**28 day dry aged topside of Devon beef - 22**

(SU, G)

**Tamworth pork rack, sage stuffing, apple Sauce - 21**

(G, SU)

**Roasted breast of Creedy carver chicken - 20**

(D)

**Slow Roasted Dartmoor Lamb Shepherds Pie - 22**

(G,SU)

**Wild Mushroom Risotto - 18**

(SU,G)

**All roasts accompanied with:**

Seasonal vegetables

Yorkshire pudding

Roasted potatoes

## Desserts

**Sticky ale cake, smoked sea salt caramel sauce, vanilla ice cream - 9**

(G, D, V)

**Green Gage Plum Crumble**

**Spiced Custard -9**

(G,D)

**Single Estate dark chocolate mousse, Banana and Sesame - 9**

(D, G, N, V)

**Devon cheese & homemade seed crackers, gooseberry chutney - 14**

(D, G, V)

**Vanilla crème Brulée estate, Mulled Autumn Berries - 9**

(D, G, V)

### 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 / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VN = Vegan