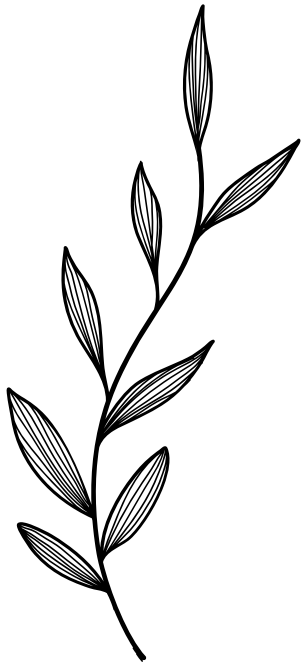




The White Hart



Starters



Smoked Cured Trout,
Horseradish & Beetroot - 11
(D, SU) - GF

Hamhock Terrine, Asian Slaw,
Red Cabbage, Sesame - 11
(MU, SO, SE, SU, G) - DF

Scotch Egg, Curried Dal - 8
(G, D, E)

Focaccia, Salted Butter, Pork Butter - 7
(G, D) - Can be V

Soup of the Day,
Focaccia - 10
(D, G)

Brixham Scallops
Chicken Wings, Pancetta,
Sweetcorn - 12
(MO, D) - GF

Roasted Camembert to Share,
Estate Herbs, Olive, Pickles, Toasted Bread - 12
(SU, D, G) - Can be GF

A la Carte

Roasted Leek & Parmesan Ravioli,
White Wine Cream Sauce, Onion Dust - 18
(D, E, G, SU) - V

Line Caught Sea Bass
Fennel & Puy Lentil Sauce, Fennel pollen
and dill - 23
(D, SU) - GF, Can be DF

Creedy Chicken Breast
Pomme Puree, Creamed Savoy Cabbage
and Red Wine Jus - 23
(D, SU) - GF, Can be DF

Estate Venison Lasagne,
Autumn Salad - 20
(D, SU, G, E)

Whole Roasted Dover Sole, Lemon & Dill
New Potatoes, Seaweed Sauce - 30
(SU, D) GF, Can be DF

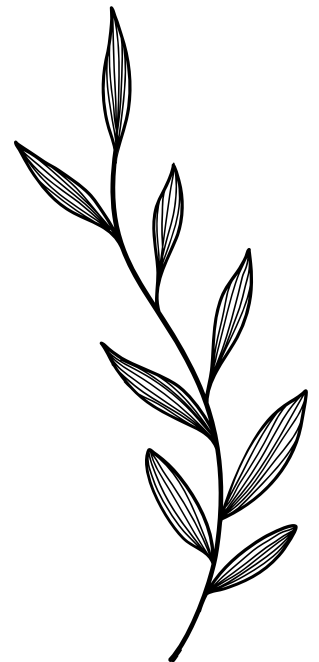
Pub Classics

Hand Raised Pie of the Day,
Buttered Estate Greens, Garlic
Mash - 20
(G, D, E)

Dartmoor Beef Burger, Bacon,
Emmental Cheese, Lettuce,
Garlic Aioli, Fries - 19
(G, E, D, SU, MU) - Can be GF & DF

Dartmoor 30-day aged Steak,
Slow Roasted Onion, Mushroom,
Triple Cooked Chips, Peppercorn
Sauce - 32
(SU, D) - GF, Can be DF

Dayboat Beer Battered Fish
Crushed Peas, Tartare Sauce,
Fries - 18
(SU, E, G, F, MU) - DF



Sides

Estate Garden Greens - 5
(SU, D) - GF, Can be DF

Autumn Salad - 6
(MU, SU) - DF, GF, V, Can be VE

Sliced Aubergine,
Smoked Aubergine Hummus - 5
(SU, D, SO) - GF, V

Caesar Salad
Devon Aged Cheddar, Pickled Red
Onion - 6
(SU, D, F, E, MU) - GF, Can be DF

BBQ Leeks
Cheese Sauce - 5
(D, MU, G) - V

Skinny Fries - 5
V, VE

Mashed Potato - 6
(D)

ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E=Eggs / F=Fish / G = Gluten / L = Lupin / 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 / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.



Children's Menu



Main Courses

Children's Fish & Chips,
Crushed Peas, Tartare Sauce, Fries
(SU, E, G, F, MU)

Buttermilk Chicken,
Chips, Beans
(G, D)

Children's Sausage & Mash,
Estate Greens, Gravy
(D, SU, G) - Can be DF

Children's Tomato Pasta,
Cheddar Cheese
(D, G) - Can be DF

Desserts

Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice
Cream
(D, G) - V

Duo of Ice Cream
(D) - V

Chocolate Mousse
(D, E) - V

Please Ask Server For Ice Cream Selection

One Course - 11
Two Courses - 15

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