



Lunch at the White Hart



Open Sandwiches

Rare Roast Beef, Rocket Horseradish - 12
(G, SU, MU, D)

Smoked Mackerel, Beetroot Slaw, Dill - 12
(F, E, SU, MU, G) - DF

Pumpkin, Pesto, Toasted Almonds - 12
(G, N, SU, D) - V, Can be DF & VE

All Open Sandwiches Served With Fries & Salad

Light Bites

Buttermilk Chicken, Siracha Mayonnaise, Fries - 12
(G, SU, D)

Scotch Egg, Tomato Chilli Chutney - 8
(G, E, D, SU) - V

Soup of the Day, Focaccia - 10
(G, D) - V, Can be DF & VE

Pub Classics

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

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

Venison Sausages, Mashed Potatoes,
Estate Greens, Red Onion Gravy - 18
(D, SU) - GF

Devon Cream Tea

Two Homemade Devon Scones,
Strawberry Jam, Clotted Cream, Pot of Tea - 10
(G, D) - V

Desserts

Sticky Ale Cake,
Sticky Toffee Sauce, Honeycomb Ice
Cream - 9
(D, G) - V

Trio of Ice Cream - 6
(D) - V

Vanilla Crème Brûlée,
Blackberry, White Chocolate, Pistachio - 9
(D, N, G) - V, Can be GF

Single Estate Chocolate Mousse,
Honeycomb - 9
(E, D) - GF, V

Trio of Devon Cheese,
Honeycomb - 14
(G, D, SU) - V

Please Ask Server For Ice Cream Selection

Add a glass of Taylors 10yr Tawny - 6.75

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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