



Sundays at the White Hart



Starters

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

**Soup of the Day,
Focaccia bread - 10**
(G) - DF

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

**Scotch Quails Egg
Homemade Piccalilli, Soft Herbs - 8**
(SU, D, E, G)

Sunday Roasts

28 Day Dry Aged Topside of Devon Beef - 23
(SU, G, MU, D) - Can be DF & GF

Tamworth Pork Rack, Sage Stuffing, Apple Sauce - 22
(G, D, SU) - Can be DF & GF

Roasted Breast of Creedy Carver Chicken - 22
(D, G, SU) - Can be DF & GF

All Served With Roast Potatoes Carrots, Parsnips, Locally Sourced
Greens & Cauliflower Cheese

A La Carte

Mushroom Risotto, Crispy Kale - 22
(D, SU) - GF, V, Can be VE

Fish of the Day, Yuzu Seaweed Sauce - Market Price
(D, SU) - GF, Can be DF

Desserts

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

Trio of Ice Cream - 6
(D) - V

**Vanilla Crème Bruleé,
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.