

The White Hart

Gluten Free Menu

~ Wednesday 4th November 2020 ~

WHILE YOU WAIT

"Gold and Stormy" Gold rum with Ginger ale, Bitters and Fresh Lime 6.70

Chapel Down Sparkling Wine - 8.00

Starters and Nibbles

GF Crayfish arancini with spinach and fennel cream 8.25

GF Cider braised pork belly black pudding fritter , celeriac remoulade , apple puree. 7.95

Chicken liver pâté with apricot chutney and granary toast 6.95

Marinated Roast aubergine with herb salsa and red pepper puree 6.95

Nocellara olives 3.95

BBQ chicken wings 5.75

Garlic and chilli king prawn 6.75

Mains

Chicken, ham and leek pie, mash, buttered greens, white wine and tarragon sauce 14.95

Roasted whole plaice with lemon and caper butter, new potatoes and rainbow chard. 15.95

Deep fried cod in beer batter with chunky chips, mushy peas, tartare sauce 14.95/10.95

Buttercross farm pork and leek sausages with mash, buttered greens and onion gravy 13.95/10.95

Braised shoulder of lamb with minted crushed new potatoes and rosemary gravy 18.95

Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95

Herb Crusted Cauliflower Steak Hassleback Potato, Candy beetroot and roasted pumpkin seed salad 12.95

Smoked haddock and salmon fishcake, tomato and spring onion salad 13.95

Light Bites

Smoked haddock and salmon fishcake, tomato and spring onion salad 10.95/13.95

Goats' cheese and roasted Mediterranean vegetable quiche with crème fraîche potato salad 9.95

Side Orders

Buttered vegetables 3.95

Green salad with lemon dressing 3.95

Beer battered onion rings 3.95

Chunky chips 3.95

Fries 3.95

Peppercorn sauce 2.50



Children's Menu

Tomato and basil penne pasta with grated cheese 5.95

5oz rump steak with fries and peas 8.95

Chicken goujons with chips and peas 6.95

Puddings and Ice Creams

Crème brûlée with shortbread biscuits 6.75

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.75

Lemon meringue roulade with raspberry sorbet 6.75

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.75

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry, raspberry ripple or honeycomb 5.85

Cheshire Farm sorbet ; choose three scoops from lemon, passion fruit and raspberry 5.85

2 scoops 3.90 / 1 scoop 1.95

A selection of British farmhouse cheese Barbers Vintage Cheddar, West Country Brie and Blacksticks Blue served with GF biscuits, chutney and celery 6.95

Hot Drinks

Mocha 2.95

Cafetière coffee 2.95

Cappuccino 2.95

Espresso single 2.45

Espresso double 2.85

Tea (including herbal) 2.60

Latte 2.95

Coffee and a Small Pudding

Choose a mini version of our puddings with a tea or coffee of your choice 6.95

Sticky toffee pudding

Warm chocolate brownie

Crème brûlée 6.95

This menu has been accredited by Coeliac UK.

Processes and training are in place to ensure that meals on this menu are gluten free. "Gluten free" describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

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The White Hart

Gluten Free Menu

With Allergen Information

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If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

WHILE YOU WAIT

"Gold and Stormy" Gold rum with Ginger ale, Bitters and Fresh Lime £6.70
Chapel Down Sparkling Wine - £8.00

Starters and Nibbles

GF Crayfish arancini with spinach and fennel cream £8.25
Contains: Crustaceans, Egg, Milk, Sulphur Dioxide

GF Cider braised pork belly black pudding fritter, celeriac remoulade, apple puree. £7.95
Contains: Egg, Milk, Celery, Mustard, Sulphur Dioxide

Chicken liver pâté with apricot chutney and granary toast £6.95
Contains: Egg, Milk, Mustard, Sulphur Dioxide

Marinated Roast aubergine with herb salsa and red pepper puree £6.95
Contains: Sulphur Dioxide

Nocellara olives £3.95

Garlic and chilli king prawn £6.75
Contains: Crustaceans, Milk, Sulphur Dioxide

BBQ chicken wings £5.75
Contains: Celery, Mustard, Sulphur Dioxide

Mains

Chicken, ham and leek pie, mash, buttered greens, white wine and tarragon sauce £14.95
Contains: Egg, Milk, Celery, Sulphur Dioxide

Roasted whole plaice with lemon and caper butter, new potatoes and rainbow chard. £15.95
Contains: Fish, Milk, Sulphur Dioxide

Deep fried cod in beer batter with chunky chips, mushy peas, tartare sauce £14.95
Contains: Egg, Fish, Mustard, Sulphur Dioxide

Buttercross farm pork and leek sausages with mash, buttered greens and onion gravy £13.95
Contains: Soya, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with minted crushed new potatoes and rosemary gravy £18.95
Contains: Soya, Milk, Celery, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95
Contains: Nuts, Soya

Herb Crusted Cauliflower Steak Hassleback Potato, Candy beetroot and roasted pumpkin seed salad £12.95
Contains: Nuts, Celery, Sulphur Dioxide

Smoked haddock and salmon fishcake, tomato and spring onion salad £13.95
Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Light Bites

Smoked haddock and salmon fishcake, tomato and spring onion salad £10.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Goats' cheese and roasted Mediterranean vegetable quiche with crème fraîche potato salad £9.95

Contains: Egg, Milk, Sulphur Dioxide

Side Orders

Buttered vegetables £3.95

Contains: Milk, Sulphur Dioxide

Green salad with lemon dressing £3.95

Contains: Celery, Sulphur Dioxide

Beer battered onion rings £3.95

Chunky chips £3.95

Fries £3.95

Peppercorn sauce £2.50

Contains: Milk, Celery, Sulphur Dioxide

Children's Menu

Tomato and basil penne pasta with grated cheese £5.95

Contains: Milk, Sulphur Dioxide

5oz rump steak with fries and peas £8.95

Contains: Milk, Celery, Sulphur Dioxide

Chicken goujons with chips and peas £6.95

Contains: Egg, Milk

Puddings and Ice Creams

Crème brûlée with shortbread biscuits £6.75

Contains: Egg, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

Lemon meringue roulade with raspberry sorbet £6.75

Contains: Egg, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry, raspberry ripple or honeycomb £5.85

Contains: Peanuts, Nuts, Soya, Milk

Cheshire Farm sorbet ; choose three scoops from lemon, passion fruit and raspberry £5.85

Contains: Milk

2 scoops 3.90 / 1 scoop 1.95

A selection of British farmhouse cheese Barbers Vintage Cheddar, West Country Brie and Blacksticks Blue served with GF biscuits, chutney and celery £6.95

Contains: Milk, Celery, Sulphur Dioxide

Hot Drinks

Mocha £2.95

Contains: Egg, Soya, Milk

Cafetière coffee £2.95

Contains: Egg, Soya, Milk

Cappuccino £2.95

Contains: Egg, Soya, Milk

Espresso single £2.45

Contains: Egg, Soya, Milk

Espresso double £2.85

Contains: Egg, Soya, Milk

Tea (including herbal) £2.60

Contains: Egg, Soya, Milk

Latte £2.95

Contains: Egg, Soya, Milk

Coffee and a Small Pudding

Choose a mini version of our puddings with a tea
or coffee of your choice 6.95

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Crème brûlée £6.95

Contains: Egg, Milk

Crème brûlée £6.95

Contains: Egg, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Two scoops £3.50

Contains: Nuts, Soya, Milk

Single scoop £1.75

Contains: Nuts, Soya, Milk

Two scoops £3.50

Contains: Nuts, Soya, Milk

Single scoop £1.75

Contains: Nuts, Milk

Two scoops £3.90

Contains: Peanuts, Nuts, Soya, Milk

Single scoop £1.95

Contains: Peanuts, Nuts, Soya, Milk

Two scoops £3.90

Contains: Milk

Single scoop £1.95

Contains: Milk