

# The White Hart Mussels week

### Wine recommendations

LE VERSANT CHARDONNAY 29.95 DOM DE CASTELNAU PICPOUL 33.95 MANDRAROSSO VIOGNIER 34.95 ALAIN GEOFFROY CHABLIS 49.95

#### Starters

**Provençal style mussels,** shellfish and tomato sauce, crusty ciabatta 354 kcal 8.95 **Cornish mussels,** cooked with cider, leeks, bacon and cream, warm ciabatta (gfa) 575 kcal 9.95

# Light Bites

Salmon and smoked haddock fishcake, mussels, poached egg, white wine sauce (gf) 644 kcal 13.95

### Mains

Thai red curried mussels, chilli flatbread 647 kcal 16.95

Mussels, cider, leeks, bacon and cream, warm ciabatta and fries 1446 kcal 18.95

Moules marinière toasted ciabatta 1397 kcal 17.95

## Sides

Fries (vg, gf) 377 kcal 4.65

Garlic bread (v) 426 kcal 4.95

Charred tenderstem broccoli, chilli and garlic (vg, gf) 70 kcal 4.95

Green beans garlic chilli butter (v, gf) 130 kcal 4.95

Tomato, rocket, Parmesan salad (gf) 169 kcal 4.95



#### Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten;. however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.