



The White Hart ~ Daily Menu

~ Tuesday 19th March 2024 ~

While You Wait...

Red's Gin of the Moment: Whitley Neill Blood Orange Gin with London Essence Roasted Pineapple Soda £7.20

Edmunds Cocktails: Amaretto Sour, Chambord Bramble, Espresso Martini, Strawberry Daquari, Negroni, Old Fashioned £9.95

Lyre's Mule: Lyre's 0% Dark Cane Spirit served with Fever-Tree Ginger Ale, and Lime £7.20

Starters

Leek and potato soup, warm sourdough bread (v, gfa) 643 kcal 7.25

Sesame coated trout, cucumber, spring onion, soya (gf) 323 kcal 8.95

Chicken liver pâté, onion marmalade, toasted bloomer (gfa) 593 kcal 8.25

Sautéed wild mushrooms, garlic, spinach, toasted ciabatta, truffle oil (vg) 534 kcal 8.95

King prawn cocktail, buttered seeded bread (gfa) 562 kcal 9.95

Garlic and rosemary baked Camembert, carrot and apricot chutney, warm ciabatta for two (v) 1059 kcal 13.95

Nibbles: Halloumi fries, tomato relish (v, gf) 538 kcal 7.25 , Sweet chilli king prawns, ciabatta 743 kcal 7.95 ,

Steamed vegetable gyoza, chilli mango (vg) 280 kcal 6.25 , Sticky five spiced chicken wings (gf) 464 kcal 7.45 ,

Bang bang cauliflower, sesame, chilli (vg, gf) 383 kcal 5.45 , Padron peppers, sea salt (vg, gf) 131 kcal 5.95

Mains

Crispy beef salad, sweet chilli sauce, lotus root crisps (gf) 621 kcal 16.95

Goan aubergine, butternut squash and chickpea curry coconut rice, pak choi (vg, gf) 509 kcal 15.95

Tomato and mozzarella gnocchi, tomato sauce, basil, cavolo nero (v) 716 kcal 17.25

Yakitori Chicken Burger, wasabi mayonnaise, Asian slaw, fries 1545 kcal 16.95

Blackened sweet potato salad, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg, gf) 792 kcal 16.95

Baked hake, spring vegetables, new potatoes, warm tartare sauce (gf) 555 kcal 23.95

Chicken, wild mushroom pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal 17.95

Grilled sea bass, cockle cream sauce, lemon potato cake (gf) 814 kcal 22.95

Moving Mountain burger, vegan cheddar, spicy tomato mayonnaise, fries (vg) 1227 kcal 16.45

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95

Roasted pork ribeye, café de paris butter, tomato, portobello mushroom, chunky chips (gf) 1189 kcal 18.95

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal 15.95

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45

Lightbites

Wild mushroom tortellini, butternut squash purée, artichoke crisps (vg) 437 kcal 14.25

Smoked haddock and salmon fishcake, lemon, dill hollandaise, poached egg (gf) 541 kcal 13.95

Chargrilled Shawarma Chicken, flat bread, minted yogurt, spicy mango sauce 529 kcal 10.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.75

Adults need around 2000 kcal a day.

The White Hart - www.whitehart-chipstead.co.uk - 01737 554 455

Sides

Onion rings (vg, gf) *250 kcal* 4.45 , Chunky chips (vg, gf) *535 kcal* 4.75 , Garlic bread, cheese (v) *633 kcal* 4.95 ,
Truffle parmesan fries (gf) *453 kcal* 5.95 , Tenderstem broccoli, (v, gf) *262 kcal* 4.95

Children's Mains

Penne pasta, tomato sauce, cheese (v) <i>270 kcal</i> 6.95	Fish fingers, chips and peas (gf) <i>732 kcal</i> 7.95
Chicken goujons, chips, peas (gf) <i>806 kcal</i> 7.95	Beef burger, melted cheese, chips, salad <i>621 kcal</i> 7.95
Mozzarella and tomato topped 'pizza' ciabatta, fries (v) <i>514 kcal</i> 7.45	Grilled sea bass fillet, new potatoes, green vegetables (gf) <i>770 kcal</i> 11.95

Puddings and Cheese

Blackberry and sticky apple sponge, cinnamon custard (v) *648 kcal* 8.25
Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) *479 kcal* 8.25
Biscoff cheesecake, raspberry sorbet (vg) *543 kcal* 8.45
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *958 kcal* 8.25
Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) *796 kcal* 8.25
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *752 kcal* 8.25
A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) *626 kcal* 12.95

Cheshire Farm Ice Cream and Sorbet

Ice cream: Coconut (v, gf) *219 kcal* , Marmalade (v, gf) *118 kcal* , Honeycomb (v, gf) *137 kcal* , Strawberry (v, gf) *122 kcal* ,
Banoffee (v, gf) *134 kcal* , Mocha Coffee (v, gf) *140 kcal* , Rum and Raisin (v, gf) *128 kcal* , Chocolate (v, gf) *127 kcal* ,
Vegan raspberry ripple (vg, gf) *157 kcal* , Vegan Vanilla (vg, gf) *75 kcal*

Sorbet: Cherry Sorbet (vg, gf) *83 kcal* , Lemon Sorbet (vg, gf) *74 kcal* , Raspberry Sorbet (vg, gf) *68 kcal* , Orange Sorbet (vg, gf) *72 kcal*

Choose from:
Three scoops (vg, gf) 7.50 , Two scoops (vg, gf) 5.00 , One scoop (vg, gf) 2.50

Small Puddings with a Hot Drink

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

Waffle, honeycomb ice cream, toffee sauce (v) *490 kcal* 8.25
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *580 kcal* 8.25
Sticky toffee pudding, vanilla ice cream (v, gf) *433 kcal* 8.25

Coffee and Hot Drinks

All hot drinks are served with a gluten free flapjack

GF Flapjack (vg, gf) <i>104 kcal</i> 0.88	Cafetière of coffee (v, gf) <i>47 kcal</i> 3.95	Selection of tea (v, gf) <i>24 kcal</i> 3.95
Hot chocolate (v, gf) <i>298 kcal</i> 4.45	Americano (vg, gf) <i>0 kcal</i> 3.95	Cappuccino (v, gf) <i>127 kcal</i> 4.25
Latte (v, gf) <i>128 kcal</i> 4.25	Macchiato (v, gf) <i>29 kcal</i> 3.95	Espresso (vg, gf) <i>0 kcal</i> 3.45
Flat white (v, gf) <i>47 kcal</i> 3.95		

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.