



White Hart Amphill Daily Menu

- Monday 2nd March 2026 -

STARTERS

- Roast plum tomato and Tuscan bean soup, mint pistou, warm seeded roll (v) 489 kcal 7.45
Cumberland sausage Scotch egg, pickled apple puree (ngci) 460 kcal 8.95
Severn and Wye smoked salmon fishcake, samphire, caper mayonnaise (ngci) 386 kcal 9.95
Cornish pork rilette, watercress salad, pickles, puccia bread 287 kcal 8.25
Baked camembert, roasted grapes, multiseed toast (v, ngci) 503 kcal 8.95
Chicken, apricot and tarragon terrine, piccalilli, vegetable salad (ngcia) 226 kcal 9.95
Wild mushroom arancini, pickled mushroom salad (vg, ngci) 222 kcal 7.75
Sharing Antipasto - pork rilette, salami, serrano, burrata, olives, hummus, puccia bread 1095 kcal 18.95

NIBBLES

- Gordal olives (vg, ngci) 139 kcal 4.95 Catalan bread, garlic, tomato, Serrano ham 235 kcal 6.45
Chicken wings, buffalo sauce, ranch dip (ngci) 688 kcal 7.45 Crispy baby squid, saffron garlic mayo 531 kcal 7.95
Crispy cauliflower, hot honey (v, ngci) 287 kcal 5.45 Halloumi fries, tomato relish (v, ngci) 554 kcal 7.95
Red pepper and tomato hummus, puccia (vg) 458 kcal 5.95 King prawns, garlic butter, puccia bread 352 kcal 8.75

MAINS

- Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (ngci) 1373 kcal 16.95
Beer battered fish and chips, mushy peas, tartare sauce (ngci) 1278 kcal 17.95
Slow braised feather of beef, truffle mash, wild mushroom bourguignon (ngci) 1004 kcal 22.95
Pan fried seabass, butterbean purée, tomato and fennel ragu, salsa verde (ngci) 666 kcal 25.95
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, ngci) 1038 kcal 17.45
Basil pesto and spinach gnocchi, sun blush tomato's, roasted butternut squash, pine nuts (vg) 810 kcal 15.95
King prawn linguine, garlic, chilli, parmesan and basil 849 kcal 17.95
Pan fried chicken pappardelle, wild mushrooms, tarragon, white wine sauce 1044 kcal 17.95
Chicken Caesar salad, gem lettuce, herb croutons, crispy bacon, anchovies, Parmesan 863 kcal 17.95
Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) 485 kcal 14.95
Blackened sweet potato salad, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg) 708 kcal 14.95

Salad Toppings - King Prawns (ngci) 235 kcal 5.45 - Grilled chicken breast (ngci) 286 kcal 5.95 -
Burrata (ngci) 328 kcal 5.75

JOSPER GRILL

- Cooked in our Josper oven using only natural charcoal and hardwood which helps to naturally intensify flavors
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1292 kcal 17.95
Roast rump of lamb, (pink) tomato and mozzarella gnocchi, French beans, salsa verde 1023 kcal 24.95
Bavette "steak frites", (served pink), roast plum tomato, portobello mushroom, rocket salad, fries (ngci) 1279 kcal 18.95
8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (ngci) 1319 kcal 33.95
7oz Black Angus fillet steak, herb roast plum tomato, portobello mushroom, rocket salad, fries (ngci) 966 kcal 32.95

Steak sauces - Peppercorn sauce (ngci) 137 kcal 2.45 - Bearnaise sauce (v, ngci) 263 kcal 2.45 -

PIZZA

Our dough is made in-house and proofed for 48 hours. Each pizza is cooked in our wood-fire oven, creating a perfectly charred crust and finished with extra virgin olive oil.

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 886 kcal 12.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 1175 kcal 14.95

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, confit garlic, caramelised red onion 1337 kcal 14.95

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 1069 kcal 14.95

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 1226 kcal 13.95

Three cheese Pizza - Gorgonzola, fior di latte, parmesan, basil oil and rocket 1196 kcal 13.95

Dips - Black garlic aioli (v, ngci) 254 kcal 1.50 - Nduja mayonnaise (ngci) 245 kcal 1.50 -

Genovese pesto mayonnaise 253 kcal 1.50

BRUNCH - SERVED UNTIL 5PM

Eggs Royale 682 kcal 13.25 / **Eggs Benedict**, 636 kcal 12.25 / **Eggs Florentine** (v) 588 kcal 12.25

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 962 kcal 15.45

Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 420 kcal 11.95

Open smoked salmon sandwich, cream cheese, seeded bloomer, pickled cucumber (ngcia) 386 kcal 12.95

SIDES

Truffle parmesan fries (ngci) 450 kcal 6.95

Puccia Bread with garlic butter (v) 1074 kcal 6.25

Lebanese Fries (vg) 563 kcal 6.45

Chunky chips (vg, ngci) 535 kcal 4.95

Onion rings (ngci) 289 kcal 4.95

French Fries - Side A side portion of French fries. (vg, ngci) 439 kcal 5.50

Tenderstem broccoli, chilli and garlic (vg, ngci) 70 kcal 4.25

DESSERTS AND CHEESE

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, ngci) 933 kcal 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) 652 kcal 7.75

Mascarpone and lemon cheesecake, raspberry sorbet (v) 509 kcal 8.95

Rich dark chocolate torte, cherry sorbet (v, ngci) 637 kcal 8.45

Apple and blackberry crumble tart, vanilla custard (v, ngci) 587 kcal 7.95

Hot waffle, caramelised banana, toffee sauce, vanilla ice cream (v) 895 kcal 7.45

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 693 kcal 11.95

Amaretto affogato - espresso, vanilla ice cream & amaretto (v, ngci) 167 kcal 8.25

Cheshire Farm Ice Cream - Choose from the following flavours 2.50 per scoop (v, gf)

Vanilla (v, ngci) 125 kcal / Chocolate (v, ngci) 127 kcal / Strawberry (v, ngci) 124 kcal / Raspberry Sorbet (vg, ngci) 68 kcal

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Waffle, vanilla ice cream, toffee sauce (v) 520 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, ngci) 580 kcal 9.25

Sticky toffee pudding, vanilla ice cream (v, ngci) 385 kcal 9.25

Additional Menu Information



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

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.