



THE
WHITE HART
SOMERTON

AD GUSTUM

CHILDREN'S MENU

Free range chicken breast, peas, new potatoes 7.00

Wedmore pork sausages, peas, mash potato 7.00

Home cured ham, peas & hand cut chips 6.50

Pepperoni & mozzarella pizza 12.00

Margherita pizza with tomato sauce,
fresh basil & mozzarella V 8.50

Battered Dorset fish, peas & hand cut chips 7.00

Macaroni cheese V 5.00

A scoop of homemade ice cream V 3.00

WE CAN DO MANY OF THE MAIN MENU DISHES IN A SMALLER SIZE,
SO PLEASE ASK IF YOU'RE INTERESTED.

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our dry aged beef & game is from Buxton's in Bristol. Gloucester Old Spot supply our pork including sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by Westleaze Farm, Beaminster

Our yoghurts are from Brown Cow Organics in Pilton. Our milk and cream are from Blackmore Vale Dairy and our cheeses from Somerset & surrounding counties.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

Lovejoys in Melksham supply us with fresh seasonal vegetables.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian P - Pasteurised UP - Unpasteurised