



THE  
**WHITE HART**  
SOMERTON

AD GUSTUM

## DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00  
Bertani, Recioto della Valpolicella, Italy 2010 6.75

Sticky toffee pudding, toffee sauce, caramel ice cream V 7.50  
The Noble Wrinkled, McLaren Vale. South Australia 2016 6.75

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00  
PX, Pedro Ximenes Bella Luna, Jerez, Spain 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50  
Please ask your server for today's flavours  
PX, Pedro Ximenes Bella Luna, Jerez, Spain 7.00

Lemon posset, poached rhubarb & almond crumble V GF 7.50  
Domaine de Barroubio, Muscat de Saint-Jean de Minervois, 2016 6.75

## WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers,  
chutney, apple & celery.

Choose from:

Bath Soft (UP) • Wookey Hole Cheddar (P) • Cornish Yarg (UP)  
Blue Vinney (P) • Smoked Dorset Red (P)

Somerset Pomona, A blend of juice and Cider Brandy with a robust apple  
and smooth butterscotch finish 50ml 4.75

OR

W & J. Graham's Late Bottled Vintage, Portugal 2011 4.50

## PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use. Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham. Eggs are supplied by Fenton Farm in Taunton, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

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 the kitchens, and we churn our own ice cream using milk and cream from Costteswold Dairy.

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 VG - Vegan P - Pasteurised UP - Unpasteurised