



SUNDAY MENU

STARTERS

Burrata, grilled aubergine, focaccia, rocket, chilli & mint V 9.00

Brixham crab cakes, harissa, citrus & coriander slaw 10.00

Chicken & ham hock terrine, pickled carrot, tarragon & caper mayonnaise 8.50

Smoked haddock & sweetcorn chowder, chorizo & homemade bread 8.50

Roasted cauliflower & potato croquettes, courgette baba ganoush, beetroot & sesame VG 7.50

SALADS & GRAINS

Starter or Main

Roasted sweet potato, bulgur wheat, beetroot dressing, baked ricotta, crispy onions V 6.50/13.00

Grilled tikka chicken, black rice, raita, curry oil & spiced pumpkin seeds 7.50/14.50

Spiced grilled aubergine, quinoa, roasted carrot & tahini, coriander, red onion, ginger & soy VG 7.00/13.50

SIDES

All 3.75

- Skinny fries with Cornish sea salt VG
- Cavolo nero, garlic butter & baked ricotta
- Green salad with mustard dressing VG
- Bulgur wheat salad VG

MAIN COURSES

WHITE HART TRIPLE ROAST 19.50

Dry aged topside of beef, roast free range chicken & slow roasted pork belly

DRY AGED TOPSIDE OF BEEF 16.50
Red wine gravy & horseradish sauce

ORCHARD FARM PORK BELLY 15.50
Fennel & sea salt crackling

HALF A SOMERSET FREE RANGE CHICKEN 16.50
Salsa verde

BEETROOT, PISTACHIO & QUINOA NUT ROAST 15.00
Balsamic onion gravy V (Can be made vegan)

All roasts are served with:

Garlic & herb roast potatoes, seasonal roasted vegetables, buttered greens, root mash & Yorkshire pudding.

Please ask if you would like more gravy.

WHOLE CORNISH PLAICE, CHORIZO, FENNEL & CAPERS 21.00
Chunky tartar sauce, skinny fries

PUMPKIN, CHILLI & CAVOLO NERO LASAGNE 15.00
Wild mushrooms, romesco sauce, parsley & pumpkin seed pesto, crispy sage V

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce & skinny fries

300g DRY AGED STEAKS

Served with balsamic roasted portobello mushroom, garlic & parsley butter, skinny fries, rocket & crispy onions

Flat Iron* 18.75 Rump 29.50 Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

*Best rare or medium rare

CAULIFLOWER CHEESE
Bromham cauliflower & Barbers Cheddar V 3.75

TO SHARE

Ideal for two people, or for one as a main
Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00

Roasted cauliflower & potato croquettes, smoked trout pate, air dried ham, courgette baba ganoush, chicken & ham hock terrine 15.00

WOOD FIRED PIZZA

Freshly made pizzas with the best British charcuterie from The Real Cure, Somerset Charcuterie and Trealy Farm, baked in our wood fired oven

MARGARITA 8.50
Tomato sauce, fresh basil & buffalo mozzarella V

THE DEVIL 12.50
Somerset chorizo, chilli, fennel & mozzarella

THE WHITE HART 12.00
Prosciutto ham, rocket, shaved Old Winchester & mozzarella

THE SOMERSET SUMMER 12.00
Slow roasted courgette, fresh chervil, shaved sheep rustler & mozzarella V

DESSERTS

Salted caramel & chocolate tart, cherry sorbet V 7.00

Banoffee pie, chocolate sorbet, autumn berries, Italian meringue V 7.00

Sticky toffee pudding, toffee sauce, vanilla ice cream, honeycomb V 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo 2 for 8.00

Please ask about today's choices

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

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 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 Cotteswold Dairy.