



À LA CARTE

APERITIFS

4.95 each

APEROL SPRITZ
Aperol, Prosecco, soda

AMARETTO SOUR
Disaronno, lemon, sugar

SHINING CLIFF GIN & FEVER TREE TONIC
distilled in Derbyshire

BLACKBERRY PASSION
crème de mure, gin, lemon prosecco

APPETISERS

MARINATED MIXED OLIVES (V) 2.95

WELBECK BAKERY BREAD BASKET (V) 2.95
olive oil & balsamic vinegar

NACHOS 4.95
mature cheddar, salsa, guacamole, crème fraîche. *Add chilli con carne 2.00 supplement*

PADRON PEPPERS (V) 3.25

WHITEBAIT 3.50
garlic aioli

HONEY ROASTED CHORIZOS 3.50

MINI CHIPOLATAS, HONEY & MUSTARD GLAZE 3.50

RED PEPPER HUMMUS (V) 3.50
sourdough

SOUP OF THE DAY 4.50
warm Welbeck bakery bread

CAJUN SPICED CRISPY SQUID 6.50
spring onion, chilli, garlic aioli

PULLED PORK BOA BUN 6.25
bbq pulled pork, Asian slaw, coriander

HOMEMADE DUCK SPRING ROLLS 6.50
plum sauce

HONEY ROASTED GOAT'S CHEESE (V) 6.25
beetroot, caramelised walnuts, lambs lettuce, herb dressing

STARTERS

POACHED & SMOKED SALMON CONFIT 5.95
shallots, capers, rye bread

ARANCINI (V) 5.95
peas, spicy tomato sauce, truffle oil

CREAMY MUSHROOMS & TRUFFLE OIL ON BRIOCHE (V) 6.25
parmesan, tarragon

SINGAPORE STEAMED PRAWN DUMPLINGS 5.95
sweet soy, chilli & ginger

TO SHARE

FRITTO MISTO 14.00
king prawns, squid, whitebait, smoked paprika, garlic aioli

HARTY PLATTER 12.50
duck spring rolls, hummus, chipolatas, olives, olive oil & balsamic, toasted sourdough

BAKED CAMEMBERT (V) 11.50
homemade chutney, cornichons, toasted sourdough

FAVOURITES

We work closely with a select group of British suppliers to bring you a menu using locally sourced, seasonal produce.

BRITISH STEAK & ALE PIE 12.95
buttered mash, roasted root vegetables, gravy

HALF ROASTED FREE RANGE CHICKEN 14.95
lemon & mustard marinade, house slaw & fries or warm roasted vegetable salad

ROASTED DERBYSHIRE LAMB RUMP 16.50
tabbouleh, preserved lemon, pomegranate, apricots, mint yoghurt

FIVE SPICED PORK BELLY 14.95
pak choi, egg noodles, spring onion, sesame, ginger, coriander, soy & honey

SEAFOOD

ROASTED CORNISH COD 13.95
gnocchi, prawns, spinach, tarragon & white wine sauce

PAN FRIED SALMON FILLET 15.50
mussels, samphire, leeks, cumin rice

GOAN KING PRAWN & COD CURRY 16.95
coconut, sesame, spinach, toasted seeds, sweet potato & cumin rice

HARTY FISH & CHIPS 12.50
beer battered fish, mushy peas, house tartare, hand cut chips

GRILL

Our beef is from prime pasture-fed British beef, matured for at least 21 days.

HARTY CHEESEBURGER 10.95
monterey jack, house burger sauce, tomato, iceberg, gherkin, caramelised onion, brioche bun, fries *add smoked streaky bacon 1.50 add pulled pork 2.50*

CRISPY BUTTERMILK CHICKEN BURGER 10.95
house slaw, chipotle mayonnaise, tomato, iceberg, brioche bun, fries *add smoked streaky bacon 1.50 add pulled pork 2.50*

8OZ RUMP STEAK 16.95
baby gem salad, shallots, grilled tomato, hand cut chips
Served with your choice of garlic butter or peppercorn sauce

7OZ FILLET STEAK 22.95
baby gem salad, shallots, grilled tomato, hand cut chips
Served with your choice of garlic butter or peppercorn sauce

SURF N TURF 5.00
add king prawns to any steak 5.00 supplement

Join us for our famous carvery every Sunday for 12.50

VEGAN & VEGETARIAN

LANCASHIRE CHEESE & CARAMELISED ONION PIE (V) 12.50
creamy mushroom sauce, buttered mash, roasted root vegetables

VEGAN TAGINE (VE) 9.95
spiced chickpeas, roasted butternut squash, sweet potato, cauliflower, toasted almonds, harissa, pomegranate, cumin rice

GOAN CURRY (VE) 10.95
coconut, sesame, spinach, toasted seeds, sweet potato, peppers & cumin rice

GRILLED HALLOUMI (V) 10.95
freekeh, cumin, roasted sweet potato, garlic, crispy onion, olive oil, yoghurt

SUPERFOOD SALAD (VE) 10.95
quinoa, cauliflower, broccoli, spinach, roasted butternut squash, toasted seeds, raisins, fresh herb dressing

HALLOUMI BURGER (V) 10.95
roasted aubergine, harissa, yoghurt, bun, fries

PLANT-BASED VEGAN BURGER (VE) 9.95
tomato, "cheese", iceberg, chutney, bun, fries

SOURDOUGH PIZZAS

Our sourdough pizzas are made with our homemade Harty tomato base and cooked in our authentic wood fired oven. Our dough is proved for 48 hours to ensure premium quality and is made from Napolitano flour. Gluten free bases available. Vegan cheese available upon request

MARGHERITA (V) 8.00
harty tomato sauce, mozzarella, basil

PEPPERONI 8.50
pepperoni, harty tomato sauce, mozzarella, basil

TRUFFLE HOG 10.00
wild mushroom, parma ham, truffle, parmesan

PEKING 9.50
shredded duck, hoi sin, spring onion, cucumber, red onion

MOROCCAN (V) 8.50
halloumi, roasted aubergine, spinach, olives, harissa, mint yoghurt

VEGAN PIZZA (VE) 9.50
roasted pepper, aubergine, mushroom, vegan cheese, tomato base

SPICY MEAT FEAST 10.50
basilicata sausage, pepperoni, chicken, ham, jalapeno

SURF-AND-TURF 10.00
king prawn, pulled beef, red chilli, crème fraîche

FOUR CHEESE (V) 9.00
mozzarella, gruyere, parmesan, halloumi

GARLIC (V) 6.50
fresh garlic butter, mozzarella, parsley

HARTY CALZONE 11.50
basilicata sausage, mushroom, milano salami, red pepper

SIDES

"POSH" CHIPS, PARMESAN, TRUFFLE OIL 3.95

ZUCHINNI FRIES 3.25

SWEET POTATO FRIES 3.25

SKINNY FRIES 3.25

HAND CUT CHIPS 3.25

ONION RINGS 3.25

HOUSE SALAD 3.25

BUTTERED MASH 3.25

ROASTED SEASONAL VEGETABLES 3.25

PAN FRIED BROCCOLI, GARLIC BUTTER 3.25

GARLIC PIZZA BREAD 6.50

(V) vegetarian (VE) vegan. Food allergies and intolerances – please speak to our staff about the ingredients in your meal when making your order. All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. All weights are pre-cooked.

THE
WHITE HART
EST. 1939