



MAIN MENU

OUR PROMISE

THE WHITE HART SOURCES ITS INGREDIENTS FROM UK FISHMONGERS & FULBOURN'S BUTCHERS & GREEN GROCERS.

FRESH, FARM TO FORK: THAT'S OUR PROMISE TO YOU.

Please inform your server of any allergies or intolerances

STARTERS

HONEY-DRIZZLED CAMEMBERT (V) 16

perfect to share, with red onion chutney & garlic focaccia bread

PANKO-CRUMB CALAMARI 10

crisp, golden calamari with a delicate crunch & creamy garlic mayonnaise

PEPPERDEW PEPPERS (VG) 9

sweet & tangy with a hint of spice stuffed with couscous

PAN FRIED KING PRAWNS 11

in chilli & garlic butter with toasted ciabatta

ROASTED BONE MARROW 9

slow-roasted marrow served on toasted ciabatta with a touch of sea salt

HOMEMADE SOUP OF THE DAY 8

please ask for today's option

STEAKS

CHOOSE TWO OF OUR SUMPTUOUS SIDES & ONE HOMEMADE SAUCE TO ACCOMPANY YOUR STEAK

CUTS

FROM THE FINEST CAMBRIDGESHIRE & NORFOLK BEEF

6OZ FILLET 36

tender, juicy, luxurious

10OZ RIBEYE 34

buttery marbling, rich, 'king of steaks'

8OZ SIRLOIN 31

tender & juicy bursting with flavour

8OZ RUMP 27

lean, robust, beefy & well-balanced

CHATEAUBRIAND 75

PRE ORDER ONLY

with its buttery flavour & delicate texture, this cut is perfect for sharing. choose *three sides & one sauce*

SIDES

TRUFFLE MASH (V/GF)

HANDCUT TRIPLE COOKED CHIPS (VG/GF)

SAUTÉED NEW POTATOES (V/GF)

SHIITAKE MUSHROOMS (VG/GF)

ROASTED ROOT VEGETABLES (VG/GF)

ROASTED VINE TOMATOES (VG/GF)

BEER- BATTERED ONION RINGS (V)

PAN FRIED ASPARAGUS (VG/GF)

STILTON & ROCKET SALAD (V/GF)

GARLIC KING PRAWNS (GF) +4

HOMEMADE MAC & CHEESE (V) +3

SAUCES

BRANDY & PEPPERCORN (V/GF)

CHIMICHURRI SAUCE (V/GF)

RED WINE JUS (V/GF)

STILTON & MUSHROOM (V/GF)

FROM THE SEA

GRILLED MONKFISH (GF) 28

sautéed new potatoes, pan fried asparagus & creamy tahini sauce

PAN FRIED SALMON (GF) 20

sweet butternut squash purée, spinach & concassé tomatoes

MOULES MARINARA (GF) 22

fresh mussels in a zesty white wine sauce with tomatoes & pancetta

SEAFOOD LINGUINE 19

king prawns, squid & scallops tossed in a zesty white wine & parsley sauce

FROM THE LAND

SUFFOLK LAMB CHOPS (GF) 26

sautéed new potatoes, swede & carrot purée & red wine jus

HART BURGER 19

6 oz butcher's burger topped with BBQ pulled beef, stilton, rocket & horseradish mayonnaise on a brioche bun with triple-cooked chips

GRILLED CHICKEN (GF) 19

truffle mash, roasted root vegetables & shiitake mushrooms

GNOCCHI (VG) 17

tossed in spicy arrabiata sauce with spinach



TO FINISH

ALL OUR PUDDINGS ARE SOURCED FROM THE DESSERT COMPANY CAMBRIDGE, WHOSE DEDICATED PASTRY CHEFS USE ONLY THE FINEST INGREDIENTS TO HANDMAKE EACH DESSERT TO ORDER. PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL.

WHITE CHOCOLATE CHEESECAKE with a digestive biscuit base garnished with a whole strawberry & set strawberry puree	9	BANOFFEE PIE rich & creamy banana custard with a delightful toffee crunch crumble in an aromatic espresso-bean flavoured crust	8
LEMON TART deep tart of sweet pastry filled with a tangy lemon & cream custard	9	APPLE STRUDEL apple, cinnamon & sultanas wrapped into a filo parcel	7
CHOCOLATE & ORANGE TORTE (LOW GLUTEN) orange cheesecake topped with a Belgian chocolate mousse on a gluten free brownie base	9	ASSORTED ICE CREAMS please ask for today's selection	7

AFTER DINNER DRINKS

OUR FRESHLY GROUND COFFEE'S ARE MADE USING FAIRTRADE 100%
ARABICA ITALIAN ESPRESSO BEANS

ESPRESSO MARTINI	12
BAILEYS LATTE	8
CAFÉ LATTE	5
CAPPUCCINO	5
FLAT WHITE	5
AMERICANO	4
ESPRESSO	3
TEA	3

Please inform your server of any allergies or intolerances