



the white hart

Easter Sunday Menu

To start.....

(V) Roasted Mediterranean Vegetable Soup, mozzarella croutons, warm sourdough 6.50

Charlie's Smoked Trout, toasted ciabatta, horseradish mayonnaise 7.50

Lamb Koftas, tomato and olive salad, tzatziki 7.50

Potted Devon Crab, toasted ciabatta 7.50

Chicken Liver Parfait, red onion marmalade, toasted brioche 7.50

(V) Twice Baked Gruyère and Spinach Soufflé on rocket, balsamic glaze

To follow.....

Roast Local Sirloin of Beef, Yorkshire Pudding, seasonal vegetables, dripping roast potatoes and horseradish sauce 15.00

Roast Leg of English Lamb, seasonal vegetables, dripping roast potatoes and mint sauce 14.00

Roast Leg of Pork, seasonal vegetables, dripping roast potatoes, apple sauce 14.00

(side of cauliflower cheese - £3)

Chicken and Chorizo Pie, buttered sweetheart cabbage, mash 13.00

Sussex Smokey - smoked haddock, prawns, creamy cheese sauce, Sussex Charmer and breadcrumb crust, twice cooked chips and salad leaves 13.50

Roasted Cod Loin, buttered samphire, crushed new potatoes, dill, lemon and caper cream 15.50

Fish n' Chips - Haddock Fillet with a light beer batter, tartare sauce, peas and twice cooked chips 13.50

(Vegan) Butternut Squash, Lentil and Coconut Curry, basmati rice, poppadom, mango chutney £13.50

(V) Goat's Cheese, Sweet Red Onion and Red Pepper Tart, mixed salad leaves and twice cooked chips 13.00

To finish.....

Sticky Toffee Pudding with warm toffee sauce and vanilla ice cream 6.50

Lemon and Lime Posset, shortbread 6.50

Baileys Cheesecake, frosted pecans 6.50

Fudgy Pecan Pie, clotted cream, mixed berry purée £6.50

Chocolate Fudge Brownie with vanilla bean ice cream 6.50

Champagne Sorbet per scoop 1.75

(An optional 10% service will be added to tables of six or more)

*If you have any queries with regards to allergens please ask a member of staff
Whilst we take great care in preparation, some fish dishes may still contain bones*