



# the white hart

## Sunday 16th February

### **To start.....**

- Soup of the day with warm sourdough 7.50  
Butterfly crumbed prawns with aioli 8.00  
Crispy chilli beef, sweet chilli sauce 8.00  
Mac N cheese, garlic and herb sourdough (V) 7.50  
Chicken liver parfait, red onion marmalade, toasted brioche 7.50  
Barkham blue cheese, fig, candied pecans, Frisée salad, honey mustard dressing 7.50

### **To follow.....**

- Roast local sirloin of beef, Yorkshire pudding, seasonal vegetables, dripping roast potatoes and horseradish sauce 16.00  
Roast leg of English lamb, Yorkshire pudding, seasonal vegetables, dripping roast potatoes and mint sauce 15.50  
Roast leg of pork, Yorkshire pudding, seasonal vegetables, dripping roast potatoes, apple sauce 15.00  
Nut Roast, (Yorkshire Pudding), seasonal vegetables, roast potatoes 15.00 **(V, Ve)**

\*\*\*\*\*

- Chicken and Chorizo pie served with buttered sweetheart cabbage and creamy mash 14.00  
Moroccan lamb curry, basmati rice, tzatziki, poppadum 15.00  
Slow roasted lamb shank with winter vegetables and creamy mash 17.00 **(GFO)**  
Sussex Smokey - smoked haddock, prawns, creamy cheese sauce, Sussex charmer and breadcrumb crust, twice cooked chips and salad leaves 13.50  
Fish n' Chips - haddock fillet with a light beer batter, tartare sauce, peas and twice cooked chips 13.50  
Broccoli, brie and cheddar tart, mixed salad leaves and twice cooked chips 13.50 **(V)**  
Spaghetti with chilli tomato pesto, spinach, black olives and pine nuts, topped with melting mozzarella and served with mixed salad leaves 13.50 **(V, Ve)**

### **Sides.....**

- |                      |                               |                                  |
|----------------------|-------------------------------|----------------------------------|
| Garlic ciabatta 3.00 | Cheesy garlic ciabatta 3.50   | Cheesy chips with red onion 4.50 |
| Chips 3.00           | Dressed mixed leaf salad 3.00 | Fresh seasonal vegetables 3.00   |

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

**All our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present. If you have any food allergies then please advise a member of Staff**

**Whilst we take great care in preparation, some fish dishes may still contain bones and some game dishes may contain shot**

**Vegetarian (V), Gluten-Free (GF) and Vegan (Ve) options are available on request.**

***To finish.....***

Passion fruit panna cotta with mixed berry coulis 7.50

Sticky toffee pudding with warm toffee sauce and vanilla ice cream 7.50

Chocolate fudge brownie with vanilla bean ice cream and a warm chocolate sauce 7.50

Apple and cinnamon crumble and custard 7.50

Fudgy pecan pie, clotted cream 7.50

Vanilla Ice cream with warm butterscotch sauce 6.50

Raspberry sorbet

Blackcurrant sorbet - per scoop 2.00

Devon toffee ice cream - per scoop 2.00

A selection of local Sussex Cheeses with quince jelly:

Sussex Charmer, Burwash Rose, Barkham Blue and Smoked Applewood 9.50