



TO SHARE

Whole Baked Camembert with red onion Chutney and toasted bread *£13.00*

White Hart Meat Sharing Platter- cured meats, grilled chorizo, ham hock terrine, Scotch egg with chutney, pickles and toasted breads *£16.50*

White Hart Seafood Sharing Platter – Home cured Bombay soused chalk stream trout, home hot smoked chalk stream trout pate, whitebait, marinated king prawns, olives, toasted breads *£18.50*

STARTERS

Soup of the day, griddled focaccia *£6.00*

White Hart black pudding Scotch egg, caramelised pork belly, game chips and piccalilli *£8.00*

Duo of smoked chalk stream trout pate, Bombay soused gravlax, crème fraiche, pickled cucumber *£8.00*

Ham hock terrine, potato rosti topped with a poached egg *£7.50*

Baked Rosary goats cheese on a crouton with smoked beetroot, puree and rocket *£6.50*

Crispy Moroccan lamb, lettuce wrap, cucumber and spring onion *£8.00*

Marinated black tiger prawn kebab with Asian salad *£6.50*

MAINS

Venison bourguignon with dauphinoise potatoes and green beans *£14.50*

Chalk stream teriyaki trout, stir fried vegetables, rice noodles in a spicy miso broth *£16.50*

Smoked haddock and salmon fish cakes topped with poached egg, hollandaise sauce *£10.00 /£14.50 large*

White hart pie of the day with seasonal greens *£11.95*

Spicy Thai chicken curry served with jasmine rice *£13.50*

Superfood Buddha bowl salad. Quinoa with roasted vegetables and herbs in a zingy lemon dressing *£9.00*

Add Buttermilk chicken £5.00 or Smoked Salmon £5.00 or Avocado £3.00 or Halloumi £3.00

Stir fried vegetables with rice noodles in a spicy miso broth with griddled Halloumi *£14.00*

8oz. Chargrilled aged rib eye steak, hand cut chips, rocket and parmesan salad and cherry tomatoes *£23.50*

Add a sauce for £1.50 béarnaise, blue cheese butter, peppercorn, diane or cafe de Paris butter

PUB CLASSICS

Upham ale battered fish, hand cut chips, minted pea puree, tartare sauce *£13.00*

Upham ale battered halloumi, hand cut chips, minted pea puree, tartare sauce *£13.00*

Home cooked mustard and maple crusted ham with a brace of eggs, hand cut chips and piccalilli *£12.50*

Chargrilled beef burger, bacon, cheese, fries and coleslaw *£13.50*

Chargrilled wild boar burger, bacon, smoked cheese, fries and coleslaw *£14.50*

Buttermilk chicken fillet burger, bacon, cheese, fries and coleslaw *£13.50*

BAR SNACKS

Grilled chorizo £4.00

Olives £3.00

Whitebait, tartare sauce £5.00

Potato skins with salsa, guacamole & cheese £7.00

Pholourie with spicy dip £4.00

White Hart handmade pork pie with piccalilli £5.00

White Hart sausage and black pudding roll £4.00

Laverstoke mozzarella pearls with cherry tomatoes and pesto £4.00

Home baked flower pot bread with balsamic and olive oil and whipped butter £4.00

SANDWICHES ALL £7.50 SERVED WITH MIXED SALAD LEAF

Available Monday to Saturday 12pm – 5pm

Buttermilk chicken roll with garlic mayo

Crushed avocado on salsa, topped with crumbled Feta and spring onion 'open sandwich'

Home cooked hand carved ham with wholegrain mustard mayo sandwich

Hot roast beef and cheese melt roll with onions and mushrooms

SIDES - All £3.50

*Crushed peas * Anya new potatoes * Seasonal Veg * Hand cut chips * French fries * Mashed potato *

Rocket & Parmesan salad

DESSERTS

All our desserts are homemade all £7.00

Double chocolate brownie with blood orange sorbet

Salted caramel, peanut and chocolate ganache tart, caramel ice cream

Mango mousse, mango, passion and chilli fruit compote, wasabi chocolate soil and coconut sorbet

White chocolate and vanilla crème brulee with shortbread

Pear and cinnamon tart tatin, custard

Pain Perdue with homemade lemon curd, custard

a traditional bread and butter pudding made with butter brioche, sultanas marinated in Madeira, and homemade lemon curd

Cheese boards

Two English and a Frenchman £8.00

Five regional cheeses £10.00

Seven regional cheeses £15.00

Suppliers

Here at The White Hart, our Head Chef Yvonne and her team use a number of different local suppliers and all our food is prepared freshly each day. Here is a bit information on 3 of them.

Thatcham butchers in Newbury have built their name and reputation supplying high end restaurants and hotels over the last few years.

Bere Mill Farm, Whitchurch is the home of Rupert and Elizabeth Nabarro. They have been farming there since 1993 and supply our lamb.

Chalk Stream is where our trout is fished right from the river test. From River in the morning to our kitchen in the afternoon.