



SET MENU PREMIUM

Three courses - £35

two courses - £28

STARTER

(vg) Celeriac soup

Sourdough

Chicken liver parfait

toasted hazelnuts, chutney, sourdough

Smoked mackerel pâté

miso onions, toast

MAIN

(gf) Sutton Hubbard chicken breast,

crispy chicken leg croquette, mushroom & pea fricassée, picked pearl onions

(gf) Pan fried sea trout

potato, fennel, tomato & samphire salad, orange & coriander butter

(vg) Puy lentil & seasonal vegetable wellington

crushed carrot & tarragon mash, mustard jus

DESSERT

Warm sticky toffee pudding

caramel sauce, vanilla ice cream

(vg) Apple & fig crumble

vanilla ice cream

(gf) Dark chocolate brownie

candied hazelnuts, salted caramel ice cream

We add a discretionary service charge of 12.5% to all tables of 4 or higher. If you have an allergy or dietary requirement, please inform us immediately. All preorders are required at the latest 10 days in advance of your bookings

(v) Vegetarian

(vg) Vegan

(gf) Gluten free



SET MENU CLASSIC

Three courses £30

two courses £25

STARTER

(vg) Celeriac soup

Sourdough

Chicken liver parfait

toasted hazelnuts, chutney, sourdough

Crispy whitebait

tartar sauce

MAIN

Cumberland sausages

Colcannon mashed potatoes, red onion & ale chutney, parsnip crisps, gravy

White Hart burger

cheddar, watercress mayonnaise, lettuce, tomato, pickle, red onion & ale chutney, fries

Aspall cyder battered haddock

triple cooked chips, curry sauce, tartar, marrowfat mushy peas, lemon

(vg) Plant burger, cheddar

watercress mayonnaise, lettuce, tomato, pickle, red onion & ale chutney, fries

DESSERT

Warm sticky toffee pudding

caramel sauce, vanilla ice cream

(vg) Apple & fig crumble

vanilla ice cream

(gf) Dark chocolate brownie

candied hazelnuts, salted caramel ice cream

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BUFFET & SHARING

SHARING BOARDS

Each board serves 3 guests

- Slow cooked lamb shoulder 25
celeriac remoulade, smoked anchovy, chive crème fraiche, chimichurri, baby gem lettuce
- Day boat board 25
whitebait, scampi, harissa prawns, hot smoked trout, samphire, mackerel pâté, toast
- (vg) Harissa & lemon hummus 18
maple heritage carrots & chickpea salad, Pickled celery, omega seeds, gremolata, sourdough

PLATTERS & BOWLS

Minimum order of each item is 20

Item cost is per person

- Ox cheek & blue cheese slider 3
- Crispy prawn & yuzu slider 4
- (vg) BBQ pulled mushroom slider 2.5
- (gf) Cumberland sausages, apple & rhubarb ketchup 3
- (gf) Oyster platter, horseradish, caviar 5
- (gf) Shell on prawns, tabasco, lemon 3.5
- (vg) (gf) Classic Greek salad 4
- (vg) Pearl barley salad, pickled dates, olives, saffron, Nutbourne tomatoes 4

EXTRAS

- (vg) (gf) Triple cooked chips 2.5
- (vg) (gf) Seasoned fries 2.5
- (vg) (gf) New potatoes, creme fraiche 3
- (gf) Corn on the cob, chicken butter 2
- (vg) (gf) Spring slaw 2
- (vg) (gf) Courgette, chickpea & mint 3

SWEET TREATS

- (v) Sticky toffee bites 2
- (v) Brownie bites 2

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CANAPES

All canapes £2.50

Minimum order of each item is 20

(vg) (gf) Greek salad gem cup

(vg) Mini vegetable samosa

(v) (gf) Fig, blue cheese, truffle honey

(v) (gfo) Cherry tomato, artichoke, bocconcini, ciabatta crostini

Salmon & smoked haddock fishcake

Crab & tarragon tart

(gf) Chicken skin, caviar, sour cream

(gfo) Beef tartare, sourdough crisp

(v) Lavender shortbread, chocolate ganache, almond

(v) Grapefruit meringue tart

BUBBLES

Price per glass

Tempio Prosecco DOC

£7.25

Nyetimber Classic Cuvée

£12.80

Izzaro Sparkling Provence Rosé

£8.30

Steinbock alcohol free

£6.60

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