

The White Hart

BLYTHBURGH

FESTIVE MENU

NIBBLES

GORDAL OLIVES (VE/GF) **£4.50**
Rosemary, orange

DELLA'S BREADS (V) **£6**
Cornbread, warm sourdough, balsamic glaze, olive oil, smoked Maldon & date butter

HASH BROWN (V/GF) **£7**
with Normandy butter and balsamic glaze

MARINATED ANCHOVIES **£7.50**
Capers, chilli pangrattato

STARTERS

CHICKEN LIVER PARFAIT **£9.50**
Spiced plum chutney, toasted brioche, dressed leaves

PAN FRIED SCALLOPS (GF) **£13**
Pea puree, black pudding, bacon

BEETROOT & GOATS CHEESE (V) **£9**
Candied walnut, balsamic glaze

BUTTERNUT SQUASH SOUP (V) **£7.50**
Toasted hazelnut & brown butter, crispy sage, sourdough

BOARDS & SALADS

CAESAR SALAD **£10**
Baby gem lettuce, parmesan, croutons, anchovies
(add chicken + £4) (add prawns + £4)

FISH BOARD **£21**
Smoked chalk stream trout, prawn & crayfish cocktail, smoked mackerel pate, crevettes, marinated anchovies, sourdough, butter

MAIN COURSE

ROAST TURKEY CROWN **£24**
Sage & onion stuffing, roast potatoes, pigs in blankets, seasonal vegetables, turkey gravy

SUFFOLK WOODLAND VENISON (GF) **£23**
Smoked chesnut puree, wild mushrooms, pickled crab apple, toasted hazelnuts, sloe jus

BEEF SHORT RIB (GF) **£25**
Horseradish mash, glazed heritage carrot, cavolo nero, jus

MUSHROOM & CHESNUT WELLINGTON (VE) **£19**
Roast potatoes, seasonal vegetables, cranberry, mushroom gravy

IPA BATTERED HADDOCK (GF) **£18**
Koffman chips, tartare, pea puree

WHITE HART BURGER **£18**
Brioche bun, gem lettuce, beef tomato, smoky house sauce, Koffman fries

MEGRIM SOLE (GF) **£23**
Caper & shallot butter, charred spring onion, crushed new potatoes, wilted spinach

SIDES £4.50

- ROCKET & PARMESAN SALAD
- SEAWEED FRIES, CHARRED HISPI, HONEY MISO, CRISPY ONIONS
- BEER BATTERED ONION RINGS
- PARMESAN FRIES
- BUTTERED NEW POTATOES
- BROCCOLI, AIOLI, PARMESAN

PLEASE NOTE - OUR DISHES ARE SERVED AS DESCRIBED. WE CANNOT SUBSTITUTE OR SWAP INGREDIENTS

DIETARY: V VEGETARIAN | VE VEGAN | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE
ALLERGENS: G GLUTEN | CR CRUSTACEANS | E EGG | F FISH | P PEANUTS | S SOYA | N NUTS | CE CELERY | MU MUSTARD | SE SESAME | SU SULPHITES | MO MOLLUSCS| L LUPIN |D DAIRY