The White Hart

BLYTHBURGH

NIBBLES

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

DELLA'S BREADS (V) £7
Cornbread, warm sourdough, balsamic glaze, olive oil, smoked Maldon & date butter

HASH BROWN (GF),(V) £7
Caponate, parmesan, basil oil

MARINATED ANCHOVIES £7.50
Capers, chilli pangrattato

STARTERS

BEEF SAMOSAS £10
Pea & kaffir lime puree, compressed apple, micro coriander

PAN FRIED SCALLOPS (GF) £15
carrot & coconut puree, pickled chilli & ginger, crispy rice noodles

BAKED GOATS CHEESE (V) £9
Jalapeno cowboy candy, pumpkin seed granola, watercress, sourdough croute

BUTTERNUT SQUASH SOUP (V) £8
Toasted hazelnut & brown butter, crispy sage, sourdough

BOARDS & SALADS

CAESAR SALAD £11
Baby gem lettuce, parmesan, croutons, anchovies, (add chicken + £4)

CRISPY DUCK SALAD (GF) £13
Cucumber, spring onion, sweet chilli, cashews, corriander

FISH BOARD £22
Smoked chalk stream trout, prawn & crayfish cocktail, smoked mackerel pate crevettes, marinated anchovies, sourdough, butter

MAIN COURSE

SUFFOLK WOODLAND VENISON (GF) £22
Smoked chestnut puree, wild mushrooms, pickled crab apple, toasted hazelnuts, sloe jus

GRESSINGHAM DUCK BREAST (GF) £23
Squash puree, potato terrine, pickled blackberry, glazed roots, jus

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

JAVA-ROASTED CELERIAC (VE) £18
Braised lentils, rainbow chard, tamarind jus, carrot crisp

MEGRIM SOLE (GF) £21
Caper & shallot butter, charred spring onion, crushed new potatoes, wilted spinach

8OZ RIBEYE STEAK (GF) £36
Beef tomato, field mushroom, peppercorn sauce, Koffman chips

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

SIDES £4.50

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

GF=GLUTEN FREE | GFA=GLUTEN FREE OPTION AVAILABLE| V=VEGETARIAN | VE=VEGAN

EVERY EFFORT IS MADE DURING KITCHEN PREPARATION TO ENSURE THAT ALL OUR DISHES, INCLUDING THOSE MADE OF VEGETARIAN INGREDIENTS, ARE NOT CONTAMINATED BY ALLERGENS; HOWEVER, WE CANNOT ALWAYS GUARANTEE THIS TO BE THE CASE.

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING, EVEN IF YOU BELIEVE THEY ARE NOT RELEVANT TO YOUR CHOSEN DISH.

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BLYTHBURGH

SUNDAY MENU

NIBBLES

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

DELLA'S BREADS (V) **£7**
Cornbread, warm sourdough, balsamic glaze, olive oil, smoked Maldon salt & date butter

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

STARTERS

BEEF SAMOSAS (V) **£10**
Pea & kaffir lime puree, compressed apple, micro coriander

BAKED GOATS CHEESE **£9**
Jalapeno cowboy candy, pumpkin seed granola, watercress, sourdough croute

HASH BROWNS **£8**
Caponata, parmesan

CRISPY DUCK SALAD (GF) **£13**
Cucumber, spring onion, sweet chilli, cashews, coriander

MAIN COURSE

TWO MEAT ROASTS AVAILABLE

ROAST TREACLE CURED SIRLOIN **£24**
(served medium rare) Roast Potatoes, maple glazed carrot, swede puree, seasonal greens, Yorkshire pudding, gravy (GFA)

BLYTHBURGH PORK BELLY **£22**
Roast potatoes, maple glazed carrot, swede puree, seasonal greens, Yorkshire pudding, gravy (GFA)

ROAST CHICKEN SUPREME **£21**
Roast potatoes, maple glazed carrot, swede puree, seasonal greens, Yorkshire pudding, gravy (GFA)

VEGETABLE WELLINGTON (V) **£19**
Roast potatoes, maple glazed carrot, swede puree, seasonal greens, red wine gravy

FISH & CHIPS **£18**
IPA batter, Koffman chips, tartare, pea puree

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

ALLERGEN NOTICE
WE TAKE GREAT CARE IN OUR KITCHEN TO PREVENT ALLERGEN CROSS-CONTAMINATION, BUT WE CANNOT GUARANTEE THAT ANY DISH, INCLUDING VEGETARIAN ONES, IS COMPLETELY FREE FROM ALLERGENS. PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.

SIDES £4.50

- CAULIFLOWER CHEESE, CRISPY ONION
- PARMESAN FRIES
- ROCKET & PARMESAN SALAD
- SEAWEED FRIES, CHARRED HISPI, HONEY MISO, CRISPY ONIONS
- ROAST POTATOES
- BROCCOLI, AIOLI, PARMESAN

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DESSERT MENU

STICKY TOFFEE PUDDING
£8
Toffee sauce, vanilla ice cream

CHOCOLATE & HAZELNUT DELICE
£8
Orange, creme fraiche sorbet

VANILLA CHEESECAKE MOUSSE
£7
Spiced plum, ginger biscuit crumb

BUTTERMILK PANNA COTTA
£7
Poached pear, almod tuille

ICE CREAM, SORBET & GELATO
1 SCOOP - £2.50| 2 SCOOPS – £4.50 | 3 SCOOPS – £6

BOOZY DESSERTS

BAILEYS HOT CHOCOLATE
£6

COINTREAU HOT CHOCOLATE
£6

IRISH COFFEE
£6
Espresso, whiskey, double cream, whipped cream

WHITE RUSSIAN
£6
Vodka, Kahlua, milk, whipped cream

HOT BEVERAGES

AMERICANO / ESPRESSO £3

LATTE, CAPPUCCINO, FLAT WHITE £3.50

MOCHA £4

HOT CHOCOLATE £4

POT OF TEA £3.50

ENGLISH BREAKFAST, EARL GREY,
PEPPERMINT, LEMON & GINGER, DECAF

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