

To Share:

Share a platter, share a natter,
share life at your local!

House Tasting Platter

Chicken & duck liver pâté; pan-fried salmon and colcannon fishcake; chef's home-made soup of the day with ciabatta; goat's cheese, sunblazed & cherry tomato salad with crispy French style onions; pork belly with Braeburn apple fritter; and deep-fried Somerset Brie with apricot compote and watercress £13.95

Duo of Cheese

Goat's cheese brûlée topped with caramelised onions and a petit Camembert served with breads £9.95 v

Fish Mezze

Sautéed king prawns; crispy calamari & tartare sauce; crab rillette with an apple & fennel paste and pickled cucumber; taramasalata and tortillas £11.95

Sharing Sundays with us:

Why not give our legendary Sunday Platter a try? Great to share, or enjoy all to your self.. even better as part of our fantastic Sunday Set Menu with 3 delicious courses for only £17.95.

You can't beat a good local but you can join one!

Visit our website to find out more and sign up for news and offers:

www.thewhitehartpirbright.co.uk

Follow us on Facebook:
www.facebook.com/thewhitehartpirbright

Your feedback really matters to us and we'd love to hear from you - please let us know how we did today at:
www.bestvillagepubs.co.uk



The White Hart

BEGINNINGS:

Little nibbles while you think...

Chef's Home-baked Bread with herbs, olive oil and a Cabernet Sauvignon reduction £2.95

Cheesy Garlic Flatbread Slices £3.95

Garlic Flatbread Slices with your choice of home-made olive tapenade or sunblazed tomato pesto £3.95

Marinated Mixed Olives £2.75

To Start...

Crab Rillette with an apple & fennel paste and pickled cucumber £6.95

Chef's Home-made Soup of the Day with ciabatta £3.95

Slow-cooked Pork Belly with a sticky Crabbie's Alcoholic Ginger Beer glaze, black pudding and a Braeburn apple fritter £6.95

Seared Fresh King Scallops with tomato, onion & olive salsa and a parmesan straw £8.95

Deep-fried Somerset Brie with apricot compote and watercress £5.75 v

Chicken and Duck Liver Pâté topped with butter and served with garden fruit chutney and toasted brioche £6.50

Pan-fried Chicken Livers in a devilled sauce on toasted ciabatta £5.95

Asparagus and Feta with Prosciutto ham and vino cotto £6.75

Sautéed Portobello and Oyster Mushrooms in a Marsala cream sauce on toasted ciabatta £4.95 v

Either/Or...

We have created the following as starters and lighter mains – so you can still squeeze two courses in if you are not as hungry.

Goat's Cheese, Sunblazed & Cherry Tomato Salad with crispy French style onions £5.45/£7.95 v

Pan-fried Salmon and Colcannon Fishcake(s) with citrus crème fraîche and mixed leaves £5.95/£8.50

Sautéed King Prawns glazed in a sweet chilli dressing served with little gem lettuce and warm ciabatta £6.95/£9.50

TURN OVER FOR THE MAIN EVENT

What makes our food so tasty?

We love food. We think fresh is best. We treat ingredients with respect. All our eggs are free-range, all our meat is prepared by master butchers, our friendly fishmonger finds us the best catches and our veg is not long from the ground...

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.

On the side...

Chunky Chips £3.50

Crushed Pea & Mashed Potatoes
£3.00

Cheesy Garlic Flatbread Slices
£3.95

Beef Tomato & Red Onion Salad
£3.00

Dauphinoise Potatoes £3.95

French Beans, Broad Beans &
Peas £2.75

Roasted Butternut Squash &
Beetroot £2.50

House Salad with plum
tomatoes, cucumber, spring
onions and mixed leaves £2.50

Fancy some Sauce?

Cracked Black Pepper £1.50

Béarnaise Sauce £1.50

Bordelaise Sauce £1.50

Creamy Mushroom £1.50

*Seen something else on our menu
that you'd like as a side or extra?
Just ask and we'll see what we
can do...*

Time for Wine!

*So many wines, so little time?...
try our house wines:*

Cabernet Shiraz Merlot - Kinross

175ml glass £4.50

Bottle £14.95

Chenin Blanc - Kinross

175ml glass £4.50

Bottle £14.95

Time to explore?

With our Rothschild tasting
wine flight you can sip and
compare 3 x 50ml glasses of
these truly special wines for
only £5... and discover similar
wines you are likely to enjoy.

*See our full wine list for more
details*

THE MAIN EVENT:

Fresh From the Sea...

Pan-seared Sea Bass with potato gnocchi, cherry tomatoes and home-made olive tapenade £14.95

Roasted Fillet of Rainbow Trout with Boulangère Potato, French beans, home-made salsa verde and toasted almonds £11.95

Beer-battered Haddock with chunky chips, minted mushy peas, home-made tartare sauce and Aspall's malt vinegar £9.95

Surf and Turf...

Grilled Sirloin Steak and Sautéed King Prawns with chunky chips, confit tomato, mushroom and watercress £18.95

With the option to go without the surf for £16.95

Slow-cooked Pork Belly and Seared Fresh King Scallops with black pudding, mashed potato, a Braeburn apple fritter, green beans and a sticky Crabbie's Alcoholic Ginger Beer glaze £17.95

With the option to go without the surf for £13.95

Grilled Fillet Steak and Lobster Tail with chunky chips, confit tomato, mushroom, watercress and béarnaise sauce £28.95

With the option to go without the surf for £21.95

From the Land...

Half Chicken Roasted in a Mediterranean Marinade served with roasted cherry tomatoes, green beans, fennel, basil and spring onion £11.95

Grilled Gammon Steak with chunky chips, pineapple salsa and a fried free-range egg £8.95

Pulled British Beef and Ale Pie with orange & cardamom infused carrots, roasted shallot and crushed pea & mashed potatoes £10.95

Slow-braised Shoulder of Lightly Spiced Welsh Lamb (braised for 4 hours) with pearl cous cous, white onion purée and braised red cabbage £14.95

Marinated Sticky Chicken with lemon, honey & chilli sauce, with your choice of fries or dressed house salad £8.95

Roasted Breast of Duck with dauphinoise potatoes, orange & cardamom infused carrots, Savoy cabbage and an orange & Grand Marnier sauce £15.95

Home-made Burgers...

Prime Beef Burger with gherkin, red onion, lettuce, tomato, mayo and relish in a toasted bun with fries £9.95

With the option to go skinny (no carbs lots of leaves) for £9.50

Minted Lamb Burger with cumin & minted yoghurt, red onion, lettuce and tomato in a toasted bun with fries £10.95

With the option to go skinny (no carbs lots of leaves) for £10.50

WITH EXTRAS

Bacon and Emmental cheese £1.50

Pineapple salsa and bacon £2

Lobster tail and Béarnaise sauce £7

Mushroom and British blue cheese £2

From the Garden...

Potato Gnocchi and Cheddar Sauce with Cropwell Bishop Stilton, Braeburn apple, toasted walnuts and pea shoots £9.95 v

Crispy Potato, Squash, Olive and Truffle Oil Cake with globe artichoke, roasted beetroot and home-made salsa verde £10.95 v

Summer Green Salad with mixed green leaf, asparagus, soya & broad beans, fresh peas, roasted red pepper, pumpkin seeds and a minted yoghurt dressing £8.95 v

Add Chicken £3 • Add Feta Cheese £2 • Add Lobster Tail £7