

## DESSERTS

|  |      |
|--|------|
| <b>DARK CHOCOLATE &amp; CARDAMOM CRÉMEUX</b><br>[LGO] [VE]<br>Pistachio tuille, dark cherry compote              | 9    |
| <b>ORANGE &amp; SAFFRON CRÈME BRÛLÉE</b> [LG]<br>Cinder toffee   | 8    |
| <b>STICKY TOFFEE PUDDING</b><br>Salted caramel ice cream, toffee sauce,<br>caramel popcorn                       | 8    |
| <b>OREO BROWNIE</b><br>Vanilla ice cream   | 9    |
| <b>AFFOGATO</b> [VEO] [LGO]<br>Two scoops of Vanilla ice cream, double espresso<br>Add a short of your choice    | 6    |
| Disaronno [25ml]   | 3.80 |
| Limoncello [25ml]  | 3.30 |
| Baileys [50ml]   | 4.40 |
| <b>CREAM TEA</b><br>Giant fruit or plain scone<br>Westcountry clotted cream, strawberry jam<br>Any tea or coffee | 8    |

## SMALL PUDDING & HOT DRINK

|   |   |
|---|---|
| <b>APPLE CAKE, CLOTTED CREAM</b>                        | 7 |
| <b>DATE CAKE, POURING CREAM</b>                         |   |
| <b>YOGHURT CAKE, BERRY COMPOTE</b><br>Any tea or coffee |   |

### DIETARY REQUIREMENTS

|                 |                                   |
|-----------------|-----------------------------------|
| V - Vegetarian  | VO - Vegetarian option available  |
| VE - Vegan      | VEO - Vegan option available      |
| LG - Low Gluten | LGO - Low Gluten option available |



## HOT DRINKS

|   |      |                                 |      |
|---|------|---------------------------------|------|
| <b>LIQUEUR COFFEE</b>                             |      | All                             |      |
| Irish - Jameson   Irish - Baileys                 |      | 8                               |      |
| Highland - Old Monarch Whisky                     |      |                                 |      |
| Calypso - Tia Maria   French - Courvoisier Brandy |      |                                 |      |
| <b>COFFEE</b>                                     |      | <b>ICED, SYRUPS &amp; MILKS</b> |      |
| Americano   | 3.10 | Iced Coffee                     | 3.30 |
| Flat White  | 3.10 | Vanilla Syrup                   | 0.30 |
| Cappuccino  | 3.10 | Caramel Syrup                   | 0.30 |
| Latte   | 3.20 | Oat and Soy milk                |      |
| Mocha   | 3.30 | Available at no extra cost      |      |
| Double Espresso                                   | 3.50 |                                 |      |
| All available as decaf                            | 2.80 |                                 |      |
| <b>TEA</b>  |      |                                 |      |
| English Breakfast                                 |      | 2.20                            |      |
| Other Teas:                                       |      | All                             |      |
| Earl Grey, Green, Peppermint                      |      | 2.50                            |      |
| Chamomile, Berry, Lemon & Ginger,                 |      |                                 |      |
| Decaf Breakfast                                   |      | 2.20                            |      |
| <b>DEVON CHOCOLATE COMPANY'S DARK FLAKES</b>      |      |                                 |      |
| Hot Chocolate                                     |      | 3.50                            |      |
| Luxury Hot Chocolate                              |      | 4.10                            |      |

### THANK YOU

We truly appreciate you stopping by and supporting our family business. It's scary to see how many pubs are predicted to close across the country this year.

We purchased the White Hart back in Feb of 2024, what seems like a lifetime ago now. It's been a rollercoaster ride, some days we make more progress than others but with every day that goes by, we get a little closer.

If you like what we're building here and have 3mins to spare, we'd love to read your review. Now, get back to your meal, cocktail or conversation and have some fun!



# WHITE HART HOTEL DINNER MENU

5PM - 8.45PM  
MONDAY - SATURDAY

"You learn a lot about someone  
when you share a meal together"

## DIETARY REQUIREMENTS

V - vegetarian      VO - Vegetarian option available  
VE - vegan          VEO - Vegan option available  
LG - low gluten      LGO - Low Gluten option available

## STARTERS

|   |   |
|---|---|
| <b>SOUP OF THE DAY [LGO] [VO]</b>                     | 8 |
| Crusty bread, butter<br>- ask server for today's soup |   |
| <b>TEMPURA PRAWNS [LG]</b>                            | 8 |
| Soy marinated cucumber ribbons, katsu curry mayo      |   |
| <b>BUTTERMILK FRIED CHICKEN STRIPS</b>                | 8 |
| House buffalo sauce, ranch dip                        |   |
| <b>CRISPY SALT &amp; PEPPER SQUID</b>                 | 9 |
| Aioli   |   |
| <b>HALLOUMI FRIES [LGO]</b>                           | 7 |
| Hot Honey   |   |

## PUB FAVOURITES

|  |    |
|--|----|
| <b>STEAK &amp; ALE PIE</b>   | 18 |
| Otter Amber Ale, braised chuck steak, mashed potato, seasonal vegetables                                       |    |
| <b>BEER BATTERED FISH 'N' CHIPS</b>  | 18 |
| Otter Amber Ale Batter, Brixham Haddock, skin on fries, mushy peas, tartare<br>[LGO is chargrilled, no batter] |    |
| <b>HAM, EGG &amp; CHIPS [LG]</b>   | 17 |
| House glazed ham, free range fried egg, skin on fries  |    |
| <b>CURRY OF THE DAY [LGO]</b>  | 17 |
| Seasoned basmati rice, naan bread, mango chutney   |    |

## CHEF'S CHOICE

|   |    |
|---|----|
| <b>PAN SEARED VENISON LOIN [LGO]</b>  | 24 |
| Celeriac mash, red wine jus, winter vegetables, beetroot crisp  |    |
| <b>HERB CRUSTED LAMB RUMP [LGO]</b>   | 24 |
| Fondant potato, red wine jus, charred carrot purée  |    |
| <b>SLOW BRAISED BEEF CHEEK [LGO]</b>  | 22 |
| Smoked butter mash, confit shallot, cavolo nero crisp   |    |
| <b>28 DAY AGED CHARGRILLED WESTCOUNTRY SIRLOIN STEAK</b>  | 29 |
| Hand cut 8oz sirloin, onion rings, confit tomato, rocket salad, skin on fries   |    |
| <b>SLOW ROASTED BELLY PORK</b>  | 21 |
| Black pudding croquette, charred savoy, Devon cider jus, Bramley apple purée  |    |
| <b>MARKET FISH [LGO]</b>  | -  |
| (ask your server)<br>Roasted garlic new potatoes, samphire, seafood velouté   |    |
| <b>WILD MUSHROOM &amp; TRUFFLE RISOTTO [V] [VEO]</b>  | 18 |
| Porcini dust, rocket  |    |
| <b>ROASTED PUMPKIN TORTELLINI [V]</b>   | 19 |
| Sage beurre blanc, soy roasted pumpkin seeds  |    |
| <b>Allergen Warning:</b> some dishes may contain nuts or other allergens so please consult a member of staff before ordering if you have an allergy or any concern at all |    |

## OUR BURGERS

All served with:  
Brioche bun, house burger sauce, house dill pickles, shredded iceberg lettuce, Monterey Jack cheese, skin on fries

|  |    |
|--|----|
| <b>HANDPRESSED CHARGRILLED 6OZ SHORTRIB BURGER [LGO]</b> | 18 |
| <b>BUTTERMILK FRIED CHICKEN BREAST</b>                   | 18 |
| <b>MOVING MOUNTAINS [LGO] [VO]</b>                       | 18 |

## SIDES

|  |      |
|--|------|
| <b>MAC 'N' TRIPLE CHEESE [V]</b>                   | 7    |
| <b>SKIN ON FRIES [LG] [V]</b>                      | 4    |
| <b>CHEESY SKIN ON FRIES [LG] [V]</b>               | 4.5  |
| <b>GARLIC BUTTER &amp; PARMESAN FRIES [LG] [V]</b> | 5    |
| <b>ONION RINGS</b>                                 | 5    |
| <b>HOUSE SALAD [LG] [VE]</b>                       | 5    |
| <b>RANCH DIP [V]</b>                               | 2    |
| <b>GARLIC AIOLI [V]</b>                            | 1.50 |
| <b>BUFFALO HOT SAUCE [V]</b>                       | 2    |

## CHEESEBOARDS

### SIX LOCAL LEGENDS ON ONE BOARD

-Sharpham Rustic Garlic & Chive      -Sharpham Brie  
-Devon Oke                                      -Cornish Yarg  
-Devon Blue                                      -Cornish Blue

|  |    |
|--|----|
| <b>3 CHEESES</b>   | 12 |
| <b>5 CHEESES</b>   | 16 |
| All served with artisan crackers, butter, fruit, chutney |    |

|   |      |
|---|------|
| <b>TAYLORS LATE BOTTLED VINTAGE PORT [50ML]</b> | 4.50 |
|---|------|

