



## SET MENU PREMIUM

*Three courses - £35*

*two courses - £28*

### STARTER

(vg) Seasonal soup  
sourdough

Chicken liver parfait  
cranberry & orange chutney, pickled onions, toast

Smoked mackerel pâté  
miso onions, toast

### MAIN

(gf) Guinea fowl ballotine  
smoked bacon, nduja, butterbean & chickpea stew

(gf) Pan roasted lemon sole  
sautéed new potatoes, caper butter, samphire

(vg) Puy lentil & seasonal vegetable wellington  
crushed carrot & tarragon mash, mustard jus

### CHEESE

Selection of British cheeses, fig, truffle honey, crackers  
(supplement £7.5/pp)

### P U D D I N G

Steamed orange pudding  
amaretto custard

(vg) Apple & fig crumble  
honeycomb ice cream

(gf) Dark chocolate brownie  
candied hazelnuts, salted caramel ice cream

White chocolate cheesecake  
berry compote

*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) Seasonal soup  
Sourdough

Chicken liver parfait  
cranberry & orange chutney, pickled onions, toast

Crispy whitebait  
tartar sauce

### MAIN

Lincolnshire sausages  
champ mashed potato, red onion gravy, parsnip crisps

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

### P U D D I N G

Steamed orange pudding  
amaretto custard

(vg) Apple & fig crumble  
honeycomb ice cream

(gf) Dark chocolate brownie  
candied hazelnuts, salted caramel ice cream

White chocolate cheesecake  
berry compote

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## B U F F E T & S H A R I N G

### S H A R I N G B O A R D S

Each board serves 2 guests

Charcuterie & British cheese 25

fig, cornichons, crackers

Day boat board 28

whitebait, scampi, harissa prawns, hot smoked trout, mackerel pâté

(vg) Butterbean & harissa hummus 18

crispy sage, flatbread

### P L A T T E R S & B O W L S

Minimum order of each item is 20

Item cost is per person

Cheese burger slider 4

Crispy prawn & yuzu slider 5

(vg) Mushroom slider 3

(gf) Jerk chicken breast, mango salsa 8

(gf) Baked scallops, nduja butter, samphire 10

Mini Yorkshire pudding, cocktail sausage 4

(gf) Cornish mussels, lemon pepper broth 5

(vg) (gf) Classic Greek salad, cucumber, tomato, olives 4

(vg) Pearl barley & chicory salad, harissa whipped feta, plum, pickled beetroot, olives 4

### E X T R A S

(vg) (gf) Triple cooked chips 2.5

(vg) (gf) Seasoned fries 2.5

(vg) (gf) Potato salad 3

(vg) (gf) Spring onion fritti, harissa mayonnaise 2

(vg) (gf) Braised red cabbage 3

### S W E E T T R E A T S

(v) Beignets 2

(v) Brownie bites 2

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*(gfo) Gluten free option*



## AFTERNOON TEA

### SANDWICH SELECTION

£10 per person. Minimum order of each sandwich 5  
Served on a selection of white & brown bread

(v) Truffled egg mayonnaise, watercress

Roast beef, horseradish cream, wild rocket

Mackerel pate, miso onions, pickled beetroot

(vg) Harissa hummus, cucumber

(v) Cheddar, pickle, tomato

### C.L.U.B

### CAKES & SCONES

£5 per person. Each option serves 8-12

Dozen House made scone, clotted cream & jam

Cinnamon buns • Victoria sponge

Steamed orange pudding • Carrot cake

### SWEET BITES

£2.5 per person. Minimum order of each item is 20

(v) Lavender shortbread, chocolate ganache, almond

(v) Mixed berry Eton mess

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## CANAPES

All canapes £2.50  
Minimum order of each item is 20

Nduja, crostini

Smoked salmon & cream cheese, crostini

(v) Stilton & mushroom, crostini

(gf) Lemon chicken skewer, chimichurri

(gf) Tiger prawn skewer, harissa

(vg) (gf) Seasonal vegetable skewer

(v) Green pea & mint arancini

(vg) (gf) Mini falafel

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

(v) Lavender shortbread, chocolate ganache, almond

(v) White chocolate brownie, raspberry

## 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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