



THE WHITE HART SAMPLE MENU DECEMBER

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STARTERS

Half corn ribs , smoked paprika (v)	£6
Chicken & smoked ham hock terrine , quince jelly, radish, melba toast	£8.5
Soup of the day , croutons (v)	£6.5
Grilled king prawns , garlic bread, tomato salsa	£7.5
Salt & pepper squid , paprika mayo, chilli, onion, lime	£7
Cauliflower bites , sweet chilli sauce, chilli garnish (v)	£6.5

WINGS – all served with chilli garnish

Peri peri chicken wings , chilli sauce	£6
Maple glazed spicy wings , ranch sauce	£8
Sticky bourbon BBQ wings , BBQ sauce	£7

SHARERS

Wing Platter - peri peri wings, maple glazed spicy wings, sticky bourbon BBQ wings, dips, celery	£20
Chops and chips – lamb chops, pork chops, loaded chips, mint yoghurt, apple sauce	£32
Baked Camembert – bloomer, garlic, pickled onion, Tracklements farmhouse chutney (v)	£18.5

MAINS

Turkey breast, stuffing , pigs in blankets, roast potatoes, roasted vegetables, gravy	£18
Squash, pine nut & spinach wellington , roast potatoes, roasted vegetables, gravy (v)	£14.5
Golden beer battered haddock , chips, crushed peas, tartare sauce, lemon	£19
Vegan red curry , courgette, sweet potato, peppers, mushroom, rice (vg) – add chicken £2	£14.5
Cajun spiced pork chop , mash, greens, creamy mustard sauce	£17
Herb marinated grilled lamb chops , minted new potatoes, chilli, garlic pak choi & broccoli	£18.5
Beef Wellington , mash, greens, red wine gravy	£36
Salmon Wellington , mash, green, creamy white wine sauce	£22
Cumberland pork sausages , mash, gravy	£13.5
Steak, ale & horseradish pie , mash, greens, gravy	£17.5
Vegan spiced cauliflower, spinach & lentil pie , vegan mash, greens, gravy (vg)	£17.5
Chicken Caesar salad , anchovies, parmesan, croutons	£15.5
Wild mushroom gnocchi , red pesto, spinach, parmesan (v)	£13.5

BURGERS – all served with lettuce, tomato, onion, gherkin, chips, bun, coleslaw

Prime British beef burger , cheddar, bacon	£15
Cajun spiced crispy chicken burger	£16
Halloumi, courgette & sweet potato burger (v)	£13.5
Reggae Reggae chicken burger	£15.5

SIDES

- ♦ Garden salad £3.5 ♦ Chips £3.5 ♦ Coleslaw £3 ♦ Greens £4
♦ Loaded chips, cheese, bacon, jalapeno £8

@White Hart we take pride using the best of British ingredients

If you require information regarding the presence of allergens in any of our food or drinks, please let us to know. Whilst the dish may not contain specific allergens, due to the wide range of ingredients used in our kitchen, the food may be at risk of cross contamination by other ingredients.



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DESSERTS

Sticky toffee pudding , ice cream, toffee sauce	£8.5
Apple crumble , custard	£8
Christmas pudding , ice cream	£8.5
Salted caramel profiteroles , chocolate sauce, icing sugar	£8.5
Luxury sticky ginger pudding , ice cream	£9
Chocolate brownie , ice cream, chocolate sauce	£8

HOT DRINKS

Americano £3.5	Hot chocolate £4	Pot of tea £3
Espresso £3.5		English Breakfast
Double Espresso £3.5	Liqueur Coffee £8	Peppermint
Macchiato £3.5	Jameson's Irish coffee	Earl Grey
Flat White £3.5	Brandy Coffee	Pure Green
Latte £3.5	Tia Maria Coffee	Camomile
Mocha £4.5		Lemon & ginger
Cappuccino £3.5		

COCKTAILS £10.5 each

Spiced orange Martini , violet gin, Amaretto, pineapple juice, nutmeg
Espresso Martini , vodka, Kahlua, espresso, gomme Syrup
Cranberry Aperol-Spritz , cranberry juice, prosecco, Aperol, soda water
Maple Old Fashioned , Woodford reserve, gingerbread syrup, Angostura bitter
Negroni , Gin, Campari, Martini Ross

MOCKTAILS £6.5 each

Fireworks , Seedlip spice gin, Fevertree Ginger ale, Apple peel
Elderflower Sherbet , Apple juice, elderflower syrup, lemonade, soda
Green Garden Cooler , Seedlip garden gin, lemon juice, elderflower syrup, soda water

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