



THE
WHITE HART
FREE HOUSE



MAIN MENU



NIBBLES & STARTERS

Marinated mixed Olives (v) (vg) (gf) 5.00

A selection of marinated olives, bursting with Mediterranean flavours.

Warm Ciabatta with Balsamic & Olive Oil (vg) 5.00

Served warm, with a side of aged balsamic vinegar and extra virgin olive oil for dipping.

Soup of the Day (v) 7.00

Chef's daily creation, served with crusty bread and butter.

Spiced fried Cauliflower (vg) 7.00

Crispy cauliflower florets dressed with a zesty coconut and herb sauce.

Cumberland Sausages 8.50

Pan Fried Cumberland sausages glazed with honey, chilli, and mustard seeds.

Salt & Pepper Squid 9.50

Crispy squid tossed with chilli and spring onion, served with sriracha mayo.

Roasted Garlic & Herb Ciabatta (v) 5.00

Baked ciabatta with garlic and herbs.

Halloumi fries (v) (gf) 8.00

Golden halloumi fries, paired with a rich tomato coulis.

Hummus (vg) 8.00

Delicately homemade spiced hummus, topped with pomegranate seeds and served with warm pita.

Spanish-style blistered Padron peppers (vg) (gf) 7.50

Blistered Padron peppers served with a smooth hummus dip.

Crispy Pork Belly Bites 9.90

Succulent pork belly bites served with apple, ginger & chilli sauce, and crispy onions.

Sticky Asian Chicken Wings 9.00

Tender chicken wings glazed with a sticky Asian sauce, finished with spring onion and toasted sesame seeds.

FROM THE GRILL

8oz Rib Eye Steak 24.90

Served with triple cooked chips, grilled tomato, mushroom and your choice of peppercorn sauce or garlic & herb butter.

7oz Fillet Steak 29.90

Served with triple cooked chips, grilled tomato, mushroom and your choice of peppercorn sauce or garlic & herb butter.

Please let a team member know how you'd like your steak cooked to perfection.

PUB CLASSICS

Beer Battered Cod 16.90

Crispy homemade beer-battered cod served with garden peas, house-made tartare sauce, and triple-cooked chips.

7oz Beef burger 18.90

Juicy homemade beef burger topped with caramelised onions, melted cheddar, and aioli, served with chips and house slaw.

Buttermilk Chicken burger 17.90

Homemade Buttermilk-marinated chicken with Lancashire cheese and sriracha mayo, accompanied by chips and house slaw.

Sausages and Mash 15.90

Succulent Cumberland sausages on a bed of leek and parmesan mash, topped with caramelised onion gravy.

Beef, Mushroom & Ale Pie 17.90

Succulent Cumberland sausages on a bed of leek and parmesan mash, topped with caramelised onion gravy.

Vegetable Cottage Pie (v) (gf) 16.90

A comforting vegetable cottage pie topped with sweet potato mash, served with garlic butter vegetables and gravy.

Chicken, Bacon & Leek Pie 17.90

Tender chicken, bacon, and leek pie served with chips, mixed vegetables, and a creamy mustard sauce.

HARTY MAINS

Pan Fried Salmon 21.90

Succulent salmon fillet served with zesty lemon couscous, roasted Mediterranean vegetables, and a fresh tomato and basil sauce.

Grilled Chicken Caesar Salad 17.90

Classic Caesar salad with grilled chicken, soft-boiled egg, crispy smoked bacon, and crunchy croutons.

Grilled Pork Chop 18.90

Juicy grilled pork chop accompanied by a warm new potato salad, finished with a mustard, cider, and cream sauce

Smoked Haddock Fishcakes 19.90

Homemade smoked haddock fishcakes served with a creamy leek sauce, caper crumble, and triple-cooked chips.

Falafel & Butternut Squash Salad 14.90

Crispy falafel with roasted butternut squash, crumbled feta, and drizzled with balsamic vinaigrette.

Beer batter onion rings (v) 4.50

Mixed Vegetables (v) (gf) 4.50

Tomato, rocket & parmesan salad (v) (gf) 4.50

SIDES & EXTRAS

Triple cooked chips (vg) (gf) 4.50

Macaroni & Cheese (v) 7.00

Creamy mash potatoes (v) (gf) 4.50



LUNCH MENU

Served Tue-Fri from 12pm to 4pm



SANDWICHES

Roasted Pork Ciabatta 13.90

Slow-roasted pork topped with caramelised onions, melted cheese, and a touch of honey mustard.

Homemade Cod Goujons Ciabatta 13.90

Crispy homemade cod goujons, served with fresh baby gem lettuce and tangy tartar sauce.

Halloumi & Avocado Ciabatta 12.90 (v)

Grilled halloumi with tomato coulis, avocado, and fresh rocket.

Roasted Aubergine Ciabatta 12.90 (vg)

Chargrilled aubergine with creamy hummus, sun-dried tomatoes, and a handful of fresh rocket.

All our sandwiches are served with triple-cooked chips or salad.

LUNCH SPECIAL ONE COURSE £12.95

Cumberland Sausages with Leek & Parmesan Mash, Caramelized Onion Gravy

Smoked Haddock Fish cakes, leek cream sauce, caper crumble, with Triple-Cooked Chips

Vegetable Cottage Pie with Sweet Potato Mash, Garlic Butter Vegetables & Gravy (v) (gf)

SWEET TOOTH? ADD DESSERT £2.95

Sticky Toffee Pudding (gf)

A rich, sticky toffee sponge, served with warm toffee sauce and vanilla ice cream.

Cheesecake

With a tangy fruits of the forest compote, served with a scoop of strawberry ice cream.

Apple & Plum Crumble (gf)

A mix of apples and plums with a crunchy crumble topping, served warm with custard.

Our kitchen uses all major allergens. Please inform a team member of any allergies or dietary requirements when ordering.

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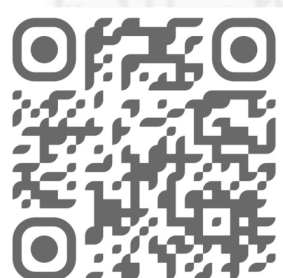


FOOD FROM THE HART

THE HART

Nestled in a tiny hamlet between Bovingdon and Chesham, The White Hart was originally an 18th Century timber framed barn. It then became, J White Hart pub: Originally a 15th century farmer's cottage and a favourite for USAF during WWII. The officer's mess was a shed in the garden.

THE FEEDBACK



THE FOOD

Every ingredient is fresh and locally sourced when possible, with all sauces and marinades made in-house. Our locally sourced meats are slow-cooked for perfect flavour and texture. With over 30 years of culinary expertise, Chef Catalan offers a unique dining experience in our historic pub