

The White Hart Blythburgh

LUNCH MENU

SNACKS

Gordal Olives (<i>pb/gf</i>)	3.5
Filo & Twine Bread Board whipped butter, aged balsamic, olive oil	5.5
Hash Browns truffle & chive emulsion, parmesan (gf)	8
Jamon & Manchego Croquetas black garlic ketchup, coriander	5.5
House Breaded Whitebait confit garlic aioli	6

STARTERS

Baron Bigod Custard Tart textures of shallot, black garlic ketchup	8.5
Torched Mackerel charred beetroot, beetroot puree, fennel, wasabi emulsion (gf)	8
Braised Beef Short Rib Bon Bons beer pickled onions, salsa verde, red wine reduction	8
Togarashi Cauliflower Fritters miso cauliflower puree, crispy kombu, pickles (pb/gf)	7.5
Roasted King Scallop Thai green sauce, yuzu, Asian slaw, coriander, lime	10
Moules Marinière filo & twine sourdough (gfa) (add fries +2)	12

BOARDS & SALADS

Roasted Pear & Stilton toasted hazelnut, chicory, house dressing (gf)	11
Candied Beetroot goats cheese mousse, walnut, beetroot cracker, ponzu dressing	10
Ploughman's pork pie, honey glazed ham, sausage roll, Black Bomber cheddar, onion chutney,	14
piccalilli, sourdough, Fen Farm butter	
Fish Board white crab beignet, oak smoked chalk stream trout, prawn & crayfish cocktail,	16
smoked mackerel pate, crevettes, sourdough, Fen Farm butter	

MAIN COURSES

White Hart Burger bacon & tomato jam, truffle & chive emulsion, smoked applewood, red onion,	18
tomato, gem lettuce, Filo & Twine brioche, Koffman fries	
Steak Sandwich medium rump, onion jam, horseradish aioli, rocket & ciabatta	13
(add fries +2)	
White Hart Club herb marinated grilled chicken, avocado, tomato, bacon, lettuce,	11
mustard mayo on white sourdough (add fries +2	
Fish Goujon Sandwich Ease Up IPA batter, tartare, baby gem, pickled onions, sesame bun	12
(add fries +2)	
Hand Folded Pumpkin Tortelloni kale pesto, crispy kale, sage butter, walnut	19
Fish & Chips Ease Up IPA batter, tartare, pea puree, Koffmann Chips, lemon	18
Charred Aubergine warm caponata, romesco orzo & dukka, herb oil (ve)	17

Sides £4 – Beer Battered Onion Rings / Rosemary & Parmesan Fries / Side Salad gf=gluten free | pb=plant based

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.