



The White Hart Blythburgh

EVENING MENU

SNACKS

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| Gordal Olives (<i>pb/gf</i>) | 3.5 |
| Filo & Twine Bread Board whipped butter, aged balsamic, olive oil | 4 |
| Hash Browns white crab, chives, olive oil & lemon (<i>gf</i>) | 8 |
| Jamon & Manchego Croquetas black garlic ketchup, coriander | 5.5 |
| House Breaded Whitebait confit garlic aioli | 6 |

STARTERS

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

BOARDS & SALADS

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| Roasted Pear & Stilton toasted hazelnut, chicory, house dressing (<i>gf</i>) | 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, piccalilli, sourdough, Fen Farm butter | 14 |
| Fish Board white crab beignet, oak smoked chalk stream trout, prawn & crayfish cocktail, smoked mackerel pate, crevettes, sourdough, Fen Farm butter | 16 |

STEAKS

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|--|--------------------------|------------------------|
| Bavette (8oz) 22 | Sirloin (10oz) 28 | Fillet (8oz) 31 |
| <i>All steaks served with hand cut chips, cherry tomato's, portobello mushroom & choice of peppercorn sauce, bearnaise sauce or bordelaise sauce</i> | | |

MAIN COURSES

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| Gressingham Duck Breast sumac & feta croquettes, roasted plum, kale, duck & orange sauce | 24 |
| Pan Fried Cod white bean & chorizo stew, mussels, chive & olive oil (<i>gf</i>) | 22 |
| White Hart Burger bacon & tomato jam, truffle & chive emulsion, smoked applewood, red onion, tomato, gem lettuce, Filo & Twine brioche, Koffman fries | 18 |
| IPA Battered Haddock Koffman chips, lime tartare, pea puree (<i>gf</i>) | 18 |
| Hand Folded Pumpkin Tortelloni kale pesto, crispy kale, sage butter, walnut | 19 |
| Charred Aubergine warm caponata, romesco orzo, dukkah, herb oil (<i>pb</i>) | 17 |

Sides £4 – Beer battered onion rings / Rosemary & parmesan fries / Dressed leaves (all gf)

gf=gluten free | pb=plant based

Every effort is made during kitchen preparation to ensure that all 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.