



The White Hart
Blythburgh

SUNDAY MENU

NIBBLES

Gordal Olives (<i>ve, gf</i>)		3.5
Warm Focaccia & Sourdough with butter (<i>v</i>)	4	
Corn Ribs kombu seasoning & vegan sriracha mayo (<i>ve</i>)	6	

STARTERS

Caesar Salad baby gem, parmesan & croutons (add Chicken +4) (<i>gfa</i>)	7
Croquettes jamon & manchego or leek & cheddar, garlic aioli, parmesan	5.5
Togarashi Cauliflower Fritters miso & cauliflower puree, crispy kombu, pickled cucumber (<i>gfa</i>)	7.5
Hash browns white crab, chives, olive oil & lemon (<i>gf</i>)	8

MAIN COURSES

White Hart Burger smoked cheddar, Bramfield bacon, lettuce, tomato, Adnams Blackshore Stout onions, smoky mayo, pretzel bun, fries	18
Roast Treacle Cured Bramfield Sirloin (<i>served medium rare</i>) beef fat potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (<i>gfa</i>)	21
Roast Blythburgh Pork Loin beef fat potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (<i>gfa</i>)	19
Roast Cauliflower Steak roast potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (<i>v,gfa</i>)	18
Fish & Chips Ease Up IPA batter, tartare, Koffmann Chips & pea puree	18
Add Cauliflower Cheese crispy onions, chives, parmesan	4.5

Sides £4 – Onion Rings w/BBQ sauce / Rosemary & parmesan fries / Side salad

gfa=gluten free available | gf=gluten free | v=vegetarian

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.