



The White Hart



Starters

Smoked Mackerel Pate,
Apple Salsa, Focaccia - 12
(D, E, F, SU, G)

Hamhock Terrine, Beetroot,
Apple, Goats Curd - 11
(MU, SU, D) - GF

Focaccia, Olive Oil & Balsamic Vinegar - 7
(G, SU) - DF, V, VE

Soup of the Day,
Focaccia - 10
(D, G)

Crispy Cuttlefish, Chilli,
Spring Onion, Sriracha Sauce - 11
(MO, SU) - GF, DF

Roasted Camembert to Share,
Hot Honey, Focaccia - 14
(SU, D, G) - Can be GF

A la Carte

Hake,
Parmentier Potatoes, Brown Shrimp, Leeks,
Preserved Lemon - 24
(D, MU, F - Shellfish)

Chicken Breast
Pomme Puree, Creamed Savoy Cabbage &
Red Wine Jus - 23
(D, SU) - GF, Can be DF

Wild Mushroom Risotto,
Crispy Kale - 20
(SU, D) GF, Can be DF & VE

Leek & Parmesan Pappardelle - 20
(SU, D, E, G) - V

Beef Bourguignon
Mashed Potato - 24
(SU, D, C) - GF

Pub Classics

Pie of the Day,
Buttered Estate Greens, Garlic
Mash
(G, D, E, SU)

Dartmoor Beef Burger,
Bacon, Emmental Cheese,
Lettuce, Garlic Aioli, Fries - 19
(G, E, D, SU, MU) - Can be GF & DF

Dartmoor 30-day aged Steak,
Slow Roasted Onion, Mushroom,
Triple Cooked Chips, Peppercorn
Sauce - POA
(SU, D) - GF, Can be DF

Dayboat Beer Battered Fish
Crushed Peas, Tartare Sauce,
Chips - 18
(SU, E, G, F, MU) - DF

Desserts

Sides

Autumn Salad - 6
(MU, SU) - DF, GF, V, Can be VE

Skinny Fries - 5
V, VE

Estate Garden Greens - 5
(SU, D) - GF, Can be DF

Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice Cream - 9
(D, G, E) - V

Trio of Ice Cream - 6
(D) - V
Please Ask Server For Ice Cream Selection

Trio of Devon Cheese,
Honeycomb - 14
(G, D, SU) - V

Plum Tart Tatin,
Ginger Ice Cream - 9
(G, D, E) - V

Single Estate Chocolate Mousse,
Honeycomb / cherry - 9
(E, D) - GF, V

Add a glass of Taylors 10yr Tawny - 6.75

ALLERGEN & DIET KEY:
C = Celery / CR = Crustaceans / E=Eggs / F=Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy/DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.



Children's Menu



Main Courses

Children's Fish & Chips,
Crushed Peas, Tartare Sauce, Fries
(SU, E, G, F, MU)

Buttermilk Chicken,
Chips, Beans
(G, D)

Children's Sausage & Mash,
Estate Greens, Gravy
(D, SU, G) - Can be DF

Children's Tomato Pasta,
Cheddar Cheese
(D, G) - Can be DF

Desserts

Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice
Cream
(D, G) - V

Duo of Ice Cream
(D) - V

Chocolate Mousse
(D, E) - V

Please Ask Server For Ice Cream Selection

One Course - 11
Two Courses - 15

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Lunch at the White Hart



Open Sandwiches

Cajun Chicken, Parsley Mayonnaise, Red Chilli Gremolata - 10
(G, SU, MU, D)

Smoked Mackerel, Beetroot Slaw, Dill - 12
(F, E, SU, MU, G) - DF

Pumpkin, Pesto, Toasted Almonds - 12
(G, N, SU, D) - V, Can be DF & VE

All Open Sandwiches Served With Fries & Salad

Light Bites

**Buttermilk Chicken, Siracha Mayonnaise,
Fries - 12**
(G, SU, D)

Soup of the Day, Focaccia - 10
(G, D) - V, Can be DF & VE

Pub Classics

**Dayboat Beer Battered Fish
Crushed Peas, Tartare Sauce, Fries - 18**
(SU, E, G, F, MU)

**Dartmoor Beef Burger, Bacon,
Emmental Cheese, Lettuce, Garlic Aioli, Fries - 19**
(G, E, D, SU, MU) - Can be GF & DF

**Cumberland Sausages, Mashed Potatoes,
Estate Greens, Red Onion Gravy - 18**
(D, SU) - GF

Devon Cream Tea

**Two Homemade Devon Scones,
Strawberry Jam, Clotted Cream, Pot of Tea - 10**
(G, D) - V

Desserts

**Sticky Ale Cake,
Sticky Toffee Sauce, Vanilla Ice Cream - 9**
(D, G) - V

Trio of Ice Cream - 6
(D) - V

Please Ask Server For Ice Cream Selection

**Single Estate Chocolate Mousse,
Honeycomb - 9**
(E, D) - GF, V

**Trio of Devon Cheese,
Honeycomb - 14**
(G, D, SU) - V

Add a glass of Taylors 10yr Tawny - 6.75

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Children's Menu



Main Courses

Children's Fish & Chips,
Crushed Peas, Tartare Sauce, Fries
(SU, E, G, F, MU)

Buttermilk Chicken,
Chips, Beans
(G, D)

Children's Sausage & Mash,
Estate Greens, Gravy
(D, SU, G) - Can be DF

Children's Tomato Pasta,
Cheddar Cheese
(D, G) - Can be DF

Desserts

Sticky Toffee Pudding,
Sticky Toffee Sauce, Vanilla Ice
Cream
(D, G) - V

Duo of Ice Cream
(D) - V

Chocolate Mousse
(D, E) - V

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One Course - 11
Two Courses - 15

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Sundays at the White Hart



Starters

Smoked Mackerel Salad,
Horseradish - 9.5
(F, SU) - GF, DF

Hamhock Terrine, Beetroot,
Apple, Goats Curd - 11
(MU, SU, D) - GF

Soup of the Day,
Focaccia bread - 10
(G) - DF

Focaccia, Olive Oil &
Balsamic Vinegar - 7
(G, SU) - DF, V, VE

Sunday Roasts

28 Day Aged Dartmoor Beef - 23
(SU, G, MU, D) - Can be DF & GF

Porchetta, Sage Stuffing, Apple Sauce - 22
(G, D, SU) - Can be DF & GF

Roasted Chicken Breast - 22
(D, G, SU) - Can be DF & GF

Roast Hispi Cabbage - 19
(D, G) - V, Can be DF & GF

All Served With Roast Potatoes Carrots, Parsnips, Locally Sourced
Greens & Cauliflower Cheese

Add a side of additional roasted potatoes or cauliflower cheese for £5

A La Carte

Fish of the Day, Seaweed Sauce - 24
(D, SU) - GF, Can be DF

Wild Mushroom Risotto,
Crispy Kale - 20
(SU, D) GF, Can be DF & VE

Desserts

Sticky Toffee Pudding,
Sticky Toffee Sauce, Ginger Ice Cream - 9
(D, G, E) - V

Single Estate Chocolate Mousse,
Honeycomb, White Chocolate Ice Cream - 9
(E, D) - GF, V

Trio of Devon Cheese,
Honeycomb - 14
(G, D, SU) - V

Add a glass of Taylors 10yr Tawny - 6.75

Plum Tart Tatin,
Ginger Ice Cream - 9
(G, D, E) - V

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