

# White Hart, Holyport menu

## To Start With

Ardennes pate £ 3.00  
*with wild mushroom jelly and Melba toast*

Prawns £ 4.00  
*in a spicy dressing on a bed of leaves served with brown bread*

Parma ham £ 4.50  
*served with mango, melon & black pepper*

Watermelon and goat cheese £ 3.25  
*with red onion and a citrus vinaigrette*

Smoked salmon £ 4.50  
*with capers, rocket & lemon*

## Mains

Beef lasagne £ 7.50  
*minced beef in a rich red wine sauce with creamy béchamel  
served with a salad, garlic bread & Parmesan*

Chicken tikka masala £ 7.95  
*marinated chicken breast in a spiced cream, tomato and cashew nut paste sauce with  
spiced basmati rice served with naan, poppadum, cucumber, raita, mango chutney  
and a tomato, onion & coriander salad garnished with lime & chopped coriander*

Chicken jalfrezi £ 7.95  
*marinated chicken in a hot spicy tomato and chilli sauce made with a traditional spice blend  
with spiced basmati rice naan, poppadum, cucumber, raita, mango chutney  
and a tomato, onion & coriander salad garnished with lime & chopped coriander*

Beef Casserole £ 9.00  
*diced beef & vegetables cooked slowly in a rich sauce served with potatoes & bread roll*

Sweet & sour chicken £ 7.95  
*chicken fillet pieces coated in batter in a pineapple, rice vinegar and ginger sauce served with  
rice cooked with scrambled egg and peas served with prawn crackers*

Beef stroganoff £ 9.00  
*Slow cooked beef in a smoky paprika, mushroom, single cream and crème fraîche sauce  
with a generous splash of oak barrel matured French brandy for richness and depth served with  
long grain and wild rice served with a salad*

Chilli con carne £ 7.50  
*beef and red kidney beans in a mild tomato and chilli sauce  
served with rice, sour cream, tortillas & wedge of lime  
served with a salad*

Mac n cheese(V) £ 7.50  
*macaroni pasta in cheese sauce topped with mature Cheddar cheese  
served with a salad, garlic bread & Parmesan*

Italian vegetable lasagne £ 7.50  
*cooked fresh egg pasta layered between vegetable and tomato sauce and roasted  
vegetables, topped with béchamel sauce and mature Cheddar cheese  
served with a salad, garlic bread & Parmesan*

## Available on Thursday, Friday & Saturdays only

Breaded whole tail scampi £ 9.00  
*served with French fries, garden peas & a salad garnish and a lemon wedge*

9oz grilled gammon steak £ 9.95  
*with a fried egg, grilled pineapple, French Fries, garden peas and half a grilled tomato*

9oz Rump Steak £ 11.50  
*cooked to your liking served with French fries, garden peas & half a grilled tomato*

Mixed grill £ 13.50  
*5 oz rump steak, 2 pork sausages, 5oz buttermilk chicken fillet, 5oz gammon steak,  
with a fried egg, grilled pineapple, French fries, garden peas & half a grilled tomato*

Beef burger £ 10.25  
*in a bun garnished with leaves & tomato with gherkin & burger relish & served with French fries*

Cheese burger £ 11.00  
*Topped with cheese in a bun garnished with leaves & tomato with gherkin & burger relish &  
served with French fries*

Meatless burger(V) £ 9.95  
*in a bun garnished with leaves & tomato with gherkin & burger relish & served with French fries*

French fries £ 3.00

Cheesey fries £ 4.00

Side salad £ 2.99

Coleslaw £ 3.00

## Puddings

Eton mess £ 2.95  
*crushed meringue, mixed berries & whipped cream*

Lets trifle on a sundae £ 2.95  
*chunks of fruit topped with a scoop of frozen raspberry flavoured sorbet, a scoop of vanilla flavour ice cream, custard, whipped cream and raspberry flavour sauce*

Sweetie shop spectacular sundae £ 3.50  
*chocolate brownie soft cookie pieces, vanilla flavour ice cream, chocolate flavour ice cream, chocolate flavour sauce topped with whipped cream & candy finished off with a chocolate bar*

Chocolate fudge cake £ 2.95  
*two layered chocolate sponge filled & covered with chocolate fudge icing served with vanilla flavour ice cream and chocolate flavour sauce*

Cheese & biscuits £ 3.50  
*Stilton, Cheddar & Brie with savoury biscuits, grapes & pickle*

**Our food is prepared containing various allergens in our kitchens and whilst we take every care to prevent cross contamination we cannot guarantee there will not be traces of allergens**