

Spring Dining Menu (12-3pm and 5-8pm daily)

Nibbles

- Mixed olives – 4.5 **VG**
- Mixed olives, bread, oils and balsamic – 7 **V**
- Crispy halloumi bites with chilli jam – 4.5

Starters

- Homemade soup of the day **VG**
Crusty bread and butter – 6
- Wensleydale garlic mushrooms
Sauteed with white wine and garlic, topped with melted Wensleydale cheese – 7
- Haddock, salmon and prawn fishcakes
Mixed leaves and tartar sauce – 7.5
- Grilled goats' cheese salad
Balsamic dressing and crusty bread – 7.5
- King prawns and chorizo
Pan fried in garlic butter with crusty bread – 8
- Ham hock terrine
Piccalilli and mixed leaves – 7.5

White Hart Platters

- Seafood platter
Fish goujons, fishcake, prawn cocktail, smoked salmon, salad, tartar sauce and bread – 18
- Picnic platter
Ham hock terrine, pork pie, Wensleydale cheese, pickles, salad and bread – 15

Mains

- Rump of Dales lamb **GF**
Dauphinoise potatoes, red currant jus, seasonal vegetables – 21
- Chicken breast wrapped in Parma ham
Pan roasted, served with tagliatelle and wild mushroom sauce, topped with salad leaves – 16
- Fillet of hake **GF**
With prawns, white wine and tarragon sauce, crushed new potatoes and vegetables – 17
- 21-day-aged rib-eye steak **GF**
Chunky chips, roast tomato, mushrooms and onion rings – 22
Add peppercorn, Diane or blue cheese sauce +2
- Steak & ale pie
Slice of homemade shortcrust pastry pie, chunky chips, mushy peas and gravy – 14
- Prime beef burger
Red onion relish, lettuce, tomato, mayo in toasted bun. With skinny fries and onion rings – 14
Add bacon and/or cheese (Wensleydale, cheddar, blue) +1.50 each.
- Penne verdi rosso **V/VG**
Penne pasta topped with sauteed green beans, spinach, cherry tomatoes, peppers, chilli, garlic and served with salad leaves – 12
Add king prawns +5, chorizo +4, both +6
- Lentil bolognese **VG**
Rich tomato sauce, red and puy lentils, garlic, red wine, served with penne pasta – 11
- Beer battered fish, chips and mushy peas
Hand cut chips, mushy peas and homemade tartar sauce – 13



THE WHITE HART INN

HAWES

Sides

(Each – 3.5)

Twice cooked hand-cut chips
House salad
Skinny fries
Seasonal fresh vegetables
Onion rings
Garlic bread

Desserts

A taste of Yorkshire rhubarb **GF**

Mini rhubarb crumble, mini rhubarb brûlée,
rhubarb ice cream and vanilla custard – 6.5

Sticky toffee pudding **GF**

Toffee sauce, vanilla ice cream – 6.5

Boozy black cherry **GF**

Chocolate mousse with cherry ripple ice
cream – 6.5

Lemon cheesecake **GF**

With lemon meringue ice cream – 6.5

Affogato **GF**

Vanilla ice-cream with a shot of espresso – 5
Add your favourite liqueur +2.5

Treacle Tart

Served with custard – 6.5

Yorkshire cheese & biscuits

3 or 5 cheese selection – 6.5 / 9.5

Toasted Baguettes & Sandwiches

(Served until 5pm)

Melt in the mouth pulled local beef with
sweet onion gravy – 8

Pesto, mozzarella and tomato **V** – 8

Home roast ham and Yorkshire cheddar – 8

Prawn Marie Rose & lettuce – 8

Humus, beetroot and grated carrot, on
sliced wholemeal bread, salad leaves **VG** – 8

Add soup of the day **VG** +3

Kids' Menu

(Main and dessert – 6.5)

Crispy battered chicken

Chips and salad or peas

Cheese and tomato pizza

Skinny fries and salad or peas **V**

Ham and/or cheese baguette

On white or brown bread, with a selection of
sliced fruit and vegetables

Fish goujons

Skinny fries, salad or peas

Scoop of ice cream and a chocolate flake **V**

(choose from vanilla, chocolate, strawberry, mint
choc chip)

Service not included. Gratuities are shared equally between our staff.

V – Vegetarian, **VG** – Vegan, **GF** – Gluten Free. We try to source as much of our food as locally as possible, so all menu items are subject to availability. Our kitchen uses gluten and nuts in many of the dishes that it produces. Our menu descriptions may not show all the ingredients in every dish. If you are unsure about any of our dishes, please ask a member of staff for the allergen menu.