



THE WHITE HART INN

HAWES

Starters

Mixed olives, bread, oils and balsamic **VE** – 7

Wensleydale garlic mushrooms **V**
Sauteed with white wine and garlic, topped with melted Wensleydale cheese – 7

Haddock, salmon and prawn fishcakes
Mixed leaves and tartar sauce – 7.5

Homemade soup of the day **V**
Crusty bread and butter – 6

Whole baked Camembert (to share) **V/GF**
Sourdough bread – 12

Terrine (please ask for today's choice)
Piccalilli and mixed leaves – 7.5

Whitebait – 6

Prawn cocktail **GFO**
Baby gem lettuce, brown bread – 7.5

Charred leeks on sourdough toast 🌶️🌶️ **VE**
Roasted red peppers, harissa, balsamic dressing – 7

Classics

Pie of the day
Slice of homemade shortcrust pastry pie, served with chunky chips, mushy peas and gravy – 16

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.

Saag aloo burger 🌶️🌶️ **VE**
Vegetable patty with spinach, potato, cauliflower and chickpea, served with lettuce, red onion, raita, mango chutney & skinny fries – 14

Beer battered fish & chips
Hand cut chips, mushy peas and homemade tartar sauce – 13

Mains

Rump of Dales lamb **GF**
Lamb rump, boulangère potatoes layered with lamb shoulder & onions, red currant jus, seasonal veg – 26

Monkfish wrapped in prosciutto **GF**
Seasonal root vegetables, tender-stem broccoli, roasted potatoes – 24

Wensleydale short-rib of beef **GF**
Roasted garlic, shallot & truffle mash, seasonal root vegetables, parsnip crisps & red wine jus – 23

Lamb 'Henry' **GF**
Lamb Shoulder, creamed mash, minted lamb gravy, seasonal vegetables – 20

Fisherman's Pie **GF**
Hake, prawns & salmon, covered in creamy mash and cheese, served with seasonal vegetables – 15

Pork belly
Black pudding & potato croquette, seasonal vegetables, apple & cider jus – 21

Pan-seared liver **GFO**
Lamb's liver, bubble & squeak, seasonal vegetable, onion rings, gravy – 15

Chicken Kiev
Panko coated chicken breast, garlic butter, fries & salad – 15

Sweet potato & chickpea curry 🌶️ **VE/GFO**
Wild rice, poppadom, mango chutney - 14

Seafood platter
Fish goujons, fishcake, whitebait, mackerel pate, prawn cocktail, smoked salmon, tartar sauce & bread – 20

Butternut squash & sage gnocchi **VE/GF**
Sweet potato, pumpkin, brown butter sage sauce, chilli, parmesan – 15



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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 **V/GF**
Mini rhubarb crumble, mini rhubarb brûlée,
rhubarb ice cream and vanilla custard – 7

Sticky toffee pudding **V/GF**
Toffee sauce, vanilla ice cream – 6.5

Black cherry & chocolate mousse cake **V/GF**
Almond ice-cream, brandy soaked black
cherries – 7.5

Maple pecan tart **V/GF**
Custard – 6.5

Vegan Chocolate Torte **VE/GF**
Vanilla ice-cream, mixed berry compote,
honeycomb – 7.5

Affogato **V/VEO/GF**
Vanilla ice-cream with a shot of espresso – 5
Add your favourite liqueur +2.5

Yorkshire cheese & biscuits **V**
3 or 5 cheese selection – 6.5 / 9.5
Smoked Wensleydale, Yorkshire Brie, Shepherd's
Purse Blue, Abbot's Bronze cheddar with balsamic
and onions, Goat's Cheese

Toasted Baguettes & Wraps

(Served until 5pm)

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

Crispy chicken, bacon, lettuce & tomato – 8

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

Home roast ham and Yorkshire cheddar – 8

Prawn Marie Rose & lettuce – 8

Harissa roasted vegetable & hummus **VE** – 8

Add soup of the day +3

Kids' Menu

(Main and dessert – 6.5)

Crispy battered chicken
Chips and salad or peas

Cheese and tomato pizza **V**
Skinny fries and salad or peas

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, lemon meringue, raspberry ripple.

Service not included. All gratuities are given to staff.

V – Vegetarian, **VE** – Vegan, **VEO** – Vegan Option, **GF** – Gluten Free, **GFO** – Gluten Free Option. 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 dishes. Our menu descriptions may not show all the ingredients in every dish. For more info please ask for the allergen menu.