



# THE WHITE HART INN

HAWES

## Starters

Figs in Parma ham

Goats cheese, apple and walnut salad – 7.5

Wensleydale garlic mushrooms **V**

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

Heritage tomato, olive and feta

Basil oil and crusty bread – 7

Homemade soup of the day

Crusty bread and butter – 6

Terrine of the day

Chutney, crusty bread and mixed leaves – 7.5/9

Whole baked Camembert (to share) **V/GF**

Sourdough bread – 12

Pan-fried prawns & chorizo

Garlic butter, crusty bread – 7.5

Charred leeks on sourdough toast **VE**

Roasted red peppers, harissa, balsamic dressing – 7

## Sides

(Each – 3.5)

Twice cooked hand-cut chips

House salad

Skinny fries

Sweet potato fries

Seasonal fresh vegetables

Onion rings

Garlic bread

## Mains

Wensleydale short-rib of beef **GF**

Roasted garlic, shallot & truffle mash, seasonal vegetables, parsnip crisps & red wine jus – 23

Salmon fillet and tenderstem broccoli **GF**

Crushed new potato, dill and lemon ballotine – 19

Lamb 'Henry' **GF**

Lamb Shoulder, creamed mash, minted lamb gravy, seasonal vegetables – 21

Pan-seared liver **GFO**

Lamb's liver, bubble & squeak, seasonal vegetable, onion rings, gravy – 15

Chicken wrapped in Parma ham

Wild mushroom tagliatelle – 17

Wild mushroom risotto **V/VGO/GF**

With parmesan crisp – 14

Sticky barbeque pork ribs **GF**

Sweet potato fries, sriracha coleslaw, fresh coriander – 18

Sweet potato & chickpea curry **V/VE/GFO**

Wild rice, poppadom, mango chutney - 14

Pie of the day

Slice of homemade shortcrust pastry pie served with 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.

Saag aloo burger **V/VE**

Vegetable patty with spinach, potato, cauliflower and chickpea, served with lettuce, red onion, raita, mango chutney & skinny fries – 14

Beer battered haddock & chips

Hand cut chips, mushy peas and homemade tartar sauce – 14



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## Desserts

A taste of Yorkshire rhubarb **V/GF**

Mini rhubarb crumble, mini rhubarb brûlée,  
rhubarb ice cream and vanilla custard – 8

Sticky toffee pudding **V/GF**

Toffee sauce, vanilla ice cream – 6.5

Black cherry & chocolate mousse cake **V/GF**

Vanilla ice-cream, brandy soaked black  
cherries – 7.5

Vanilla panna cotta **V/GF**

Shortbread biscuits – 6.5

Bailey's Irish cream brûlée **V/GF**

With shortbread biscuits – 7.5

Vegan chocolate torte **VE/GF**

Vanilla ice-cream, mixed berry compote,  
meringue – 7.5

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

## 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

Fish goujons  
Skinny fries, salad or peas

Penne pasta  
Tomato and herb sauce

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Scoop of ice cream and a chocolate flake **V**  
Choose from vanilla, chocolate, strawberry, mint  
choc chip, lemon meringue, raspberry ripple

**Service not included, except for bookings of 8 or more, where 10% is added to the bill. All gratuities are given to staff.**

**V** – Vegetarian, **VE** – Vegan, **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.