THE WHITE HART
NETTLEHAM
COUNTRY PUB AND RESTAURANT

To Start

Salmon & Prawn Cocktail
home poached scottish salmon in a lemon & chive mayonnaise topped with cold water tiger prawns alongside salad leaves, cucumber, onion & tomato, served with seeded bread & butter GF
£8.50

Soup of the Day
Homemade Soup of the day served with tiger bread & butter GF V
£7.50

Duck & Orange Pate
Duck & orange pate, served on a simple plate of toasted seeded bread, butter, red onion chutney & pickles
£8.50

GF = Gluten Free option available
V = Vegetarian option available
VG = Vegan option available

The Important Stuff
If you have an allergy or dietry requirement please let us know before ordering.
We have strict proceedures in place for prepairing alergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers

Sunday Lunch

Roast Corner Cut Topside of Beef
Succulent roast topside of beef from master butchers Owen Taylor & Sons served pink with roast & mashed potatoes, homemade Yorkshire pudding, seasonal vegetables, sage & onion stuffing, cheesy leeks & our rich beef gravy GF
£20.00

Roast Loin of Pork
Roasted succulent loin of pork served with roast & mashed potatoes, homemade Yorkshire pudding, sage & onion stuffing, cheesy leeks, seasonal vegetables & our own gravy GF
£19.00

Vegetarian Roast
Beetroot & quinoa pattie served with roast & mashed potatoes, sage & onion stuffing, cheesy leeks, homemade Yorkshire pudding, seasonal vegetables & vegetarian gravy V VG
£19.00

Gammon with Parsley Sauce
Home roasted gammon served with buttery mashed potatoes, vegetables of the day & parsley Sauce
£18.00

Sausage & Mash
These are no ordinary bangers! Featured on Rick Steins Food Stories(episode 3) and rated top 3 in the UK by BBC Good Food Magazine. Lincolnshire artisan producers Redhill Farm (Gainsborough) provide us with there hand rubbed sage Lincolnshire Sausage for this dish. Accompanied by buttery mashed potato, onion chutney, cider gravy & vegetables of the day this is one not to be missed
£19.00

Ham Egg & Chips
Thick cut, hand carved slices of our own home roasted gammon ham with a sweet chilli glaze, served with double cooked chunky chips, two free range fried eggs, dressed salad garnish & garden peas. GF
£16.50

Whitby Scampi
Definitely the real deal (not reformed or small) succulent extra large Whitby Wholetail breaded scampi, served with a dressed salad garnish, double cooked chunky chips, garden peas seared lemon & homemade tartar sauce
£18.00

Dessert

Affogato Frangelico
Succulent vanilla ice cream with espresso coffee topped with coco and a biscotti biscuit. all complemented with a glass of Frangelico hazelnut liqueur
£10.00

Trillionaires Cheesecake
Chocolate biscuit base filled with luscious caramel and topped with chocolate served with pouring cream and a drizzle of chocolate
£8.00

Peter Ever Changing Puddings
A truly homemade dessert,
Please ask your server for todays choice
£8.50

Baileys Sundae
One for the big kids! Vanilla ice cream sat on a rich chocolate sauce all topped with a shot of baileys cream liqueur & whipped cream a drizzle of biscoffe sauce and a rossini curl
£8.00

Chocolate & Mint Sundae
Mint choc chip & vanilla ice creams combined with chocolate sauce, topped off with whipped cream and a rossini curl
£8.00

Cherry Sundae
One for the big kids. Black cherries steeped in vodka combined with chocolate & raspberry ice cream and vanilla ice cream. Topped with whipped cream, chocolate drizzle and a wafer
£8.00