

THE WHITE HART DAILY MENU

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SPECIALS

Skinless pan fried Tilapia fillet, crusted new potatoes, creamy white wine sauce **£18**

STARTERS

Cajun spiced chicken strips, peri peri sauce, chilli garnish **£6**

Wild mushrooms, sourdough, poached egg (v) **£6.5**

Soup of the day, croutons (v) **£5.5**

Salt & pepper squid, paprika mayo, chilli, onion, lime **£7**

Grilled king prawns, sourdough, tomato salsa **£7**

Cauliflower bites, sweet chilli sauce (v) **£5.5**

SHARERS

Smithfield – BBQ ribs, chicken strips, lamb chops, lamb kofta, flatbread **£31**

Billingsgate – King prawns, squid, cod goujons, salmon salad, sourdough **£28**

Baked Camembert – sourdough, garlic, pickled onion, Tracklements farmhouse chutney (v) **£17.5**

MAINS

Golden beer battered haddock, chips, crushed peas, tartare sauce, lemon **£17.5**

Hand cut 10-12oz Argentinian sirloin steak, chips, salad, peppercorn sauce **£26**

Thai red chicken curry, sweet potato, peppers, pak choi, rice **£13.5**

Vegan green curry, courgette, sweet potato, peppers, mushroom, rice (vg) **£12.5**

Chicken schnitzel, bubble & squeak, greens, white wine sauce **£17**

Lamb shank, mash, greens, gravy **£22**

Herb marinated grilled lamb chops, minted new potatoes, chilli, garlic pak choi & broccoli **£18.5**

Cumberland pork sausages, mash, gravy **£12**

Chicken Caesar salad, anchovies, parmesan, croutons **£13.5**

Heritage tomato & mozzarella salad, super leaves salad, red pesto (v) **£13.5**

Wild mushroom gnocchi, red pesto, spinach, parmesan (v) **£13**

BURGERS – *all served with lettuce, tomato, onion, gherkin, chips, bun, coleslaw*

Prime British beef burger, cheddar, bacon **£15**

Reggae Reggae chicken burger **£15.5**

Halloumi & courgette & sweet potato burger (v) **£13.5**

SIDES

◇ Garden salad £3 ◇ Chip £3 ◇ Coleslaw £2 ◇ Greens £3

◇ Chilli, garlic pak choi & tenderstem broccoli £4

@White Hart we take pride using the best of British ingredients

If you require information regarding the presence of allergens in any of our food or drinks, please let us know. Whilst the dish may not contain specific allergens, due to the wide range of ingredients used in our kitchen, the food may be at risk of cross contamination by other ingredients.



DESSERTS

Chocolate brownie , chocolate sauce, ice cream	£7
Cheesecake of the day , ice cream	£6.5
Bread & butter pudding , custard	£6.5
Profiteroles , chocolate sauce, icing sugar	£7.5
Sticky toffee pudding , ice cream	£7
Belgium waffle , chocolate sauce, ice cream	£6.5

SANDWICHES – 12pm-5pm

All served with chips, super leaves salad on white or brown bread

Halloumi wrap, gem lettuce, roasted peppers, pesto (v) **£7**

Ham, gem lettuce, tomato, English mustard **£7.5**

Golden beer battered fish finger, gem lettuce, tartare sauce **£7**

Toasted chicken club, bacon, gem lettuce, tomato, mayonnaise **£8.5**

HOT DRINKS

Americano £3.5	Hot chocolate £4	Pot of tea £3
Espresso £3.5		English Breakfast
Double Espresso £3.5	Liqueur Coffee £8	Peppermint
Macchiato £3.5	Jameson's Irish coffee	Earl Grey
Flat White £3.5	Brandy Coffee	Pure Green
Latte £3.5	Tia Maria Coffee	Camomile
Mocha £4.5		Lemon & ginger
Cappuccino £3.5		

COCKTAILS £9.5 each

Spiced orange Martini, violet gin, Amaretto, pineapple juice, nutmeg

Espresso Martini, vodka, Kahlua, espresso, gomme Syrup

Rhubarb & ginger sour, Rhubarb & ginger gin, apple juice, lemon juice, egg yolk, gomme Syrup

Elderflower Fizz, lemon juice, gomme Syrup, Prosecco, Thyme

Old Fashioned, Maker's Mark, Angostura bitter, brown sugar

Negroni, Gin, Campari, Martini Ross

MOCKTAILS £6.5 each

Fireworks, Seedlip spice gin, Fevertree Ginger ale, Apple peel

Green Garden Cooler, Seedlip garden gin, lemon juice, elderflower syrup, soda water

Elderflower Sherbet, Apple juice, elderflower syrup, lemonade, soda

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