



The White Hart
Blythburgh

SUNDAY

NIBBLES

Gordal Olives (pb/gf)	3.5
Filo & Twine Bread Board Normandy butter, aged balsamic, olive oil	4
Hash Browns truffle & chive emulsion, parmesan (gf)	8
Jamon & Manchego Croquetas black garlic ketchup, coriander	5.5
House Breaded Whitebait confit garlic aioli	6

STARTERS

House smoked Chalk Stream trout compressed cucumber, fennel purée, sesame cracker	8.5
Braised Pigs Cheeks caramelised celeriac purée, celeriac & apple remoulade, parsley pesto	8
Togarashi Cauliflower Fritters miso cauliflower puree, crispy kombu, pickles (pb/gf)	7.5
Roasted King Scallop Thai green sauce, yuzu, Asian slaw, coriander, lime	10

MAIN COURSES

Roast Treacle Cured Bramfield Sirloin (<i>served medium rare</i>) beef fat potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (gfa)	21
Norfolk Turkey Ballotine beef fat potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (gfa)	19
Pan Fried Chicken Supreme beef fat potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (gfa)	19
Wild Mushroom & Celeriac Pithivier roast potatoes, maple glazed carrot, squash puree, charred tenderstem broccoli, braised red cabbage, yorkshire pudding, gravy (v,gfa)	19
Fish & Chips Ease Up IPA batter, tartare, Koffmann Chips & pea puree	18
Add Cauliflower Cheese crispy onions, chives, parmesan	4.5

Sides £4 – Onion Rings w/BBQ sauce / Rosemary & parmesan fries / Side salad

gfa=gluten free available | gf=gluten free | v=vegetarian

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case.

Allergen information is available on request.