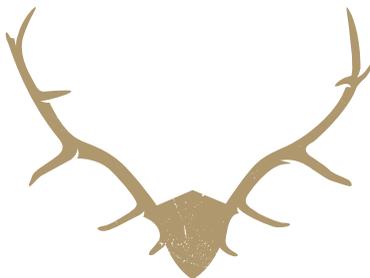


SUNDAY MENU

We love Sundays and think they should be full of indulgence and spent with the people you love. That's why our roasts with homemade Yorkshire puddings, roast potatoes and all the trimmings is the perfect feast for all to enjoy.



NIBBLES		MAINS	
Charred sourdough, hummus, olive oil, balsamic vinegar <i>(ve)</i>	£3.50	Bacon & cheese burger; beef patty, bacon, Butler's Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic mayo, skinny fries	£13.75
Halloumi fries, spring onions, Gotcha mayo <i>(v)</i>	£4.95	Slow cooked confit duck leg, chorizo & bean cassoulet, gremolata	£15.50
Marinated olives <i>(ve)</i>	£2.95	Curried cauliflower burger, cucumber raita, mango chutney, seeded brioche bun, skinny fries <i>(v*)</i>	£11.50
STARTERS		Beef shin ragu pie with a butter puff pastry, clotted cream mash, cavolo nero, red wine sauce	£14.25
Toasted crumpet, Marmite® butter, glazed short rib, pickled onions	£7.95	Grilled sea bream, brown crab risotto, seaweed tartare butter	£14.95
Oyster mushroom & thyme bruschetta, kale & garlic dressing <i>(ve)</i>	£6.95	Kale Caesar salad; crispy polenta croutons, toasted pumpkin seeds, soft boiled egg, Old Winchester Extra Mature <i>(v*)</i>	£9.95
Quinoa salad; roasted butternut squash, dried cranberries, toasted pecans, Dijon mustard dressing <i>(ve)</i>	£6.25	Add grilled chicken – £4.00	
Crispy smoked pork belly, grilled scallop, pea purée, crispy bacon	£9.50	Sweet potato & white bean chilli, coriander, crispy thyme polenta chips, charred lime <i>(ve*)</i>	£10.95
Spiced carrot & red lentil soup, harissa roasted chickpeas, Greek yogurt, charred sourdough <i>(v)</i>	£5.95	Ale-battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce	£13.75
Pork & chorizo scotch egg, roasted chorizo mayo, pea shoots	£6.95	Grilled farmhouse sausages, colcannon mash, crispy bacon, onion gravy	£11.75
SHARERS		SIDES	
Baked British Camembert with honey & thyme, red onion & balsamic jam, charred sourdough <i>(v)</i>	£11.95	Skinny fries <i>(ve*)</i>	£3.50
Pork Sharer; crispy smoked pork belly, pork & chorizo scotch egg, maple-glazed ham, sticky glazed chilli & thyme sausages, charred sourdough, roasted chorizo mayo, Gotcha mayo	£15.50	Sweet potato fries <i>(ve*)</i>	£3.50
Mezze Sharer; Halloumi fries with spring onions & Gotcha mayo, hummus with harissa chickpeas, marinated olives, quinoa salad, toasted pitta bread <i>(v)</i>	£12.95	Triple cooked chips <i>(ve*)</i>	£3.50
		Salt & vinegar onion rings <i>(v*)</i>	£3.50
		Chorizo mac & cheese, sourdough crust	£5.00
		Kale Caesar salad, soft boiled egg <i>(v*)</i>	£3.50
		Maple-roasted purple & orange carrots <i>(v)</i>	£3.50
		Buttered cabbage & cavolo nero <i>(v)</i>	£3.50
		Clotted cream mash <i>(v)</i>	£3.50

ROASTS			
<i>Our roasts come with beef dripping roast potatoes, honey-roasted carrots & parsnips, buttered kale, cauliflower cheese with brown butter croutons, a Yorkshire pudding and rich gravy.</i>			
British sirloin of beef	£16.50	For vegetarians we serve roast potatoes and Yorkshire puddings that haven't been cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips, buttered kale and cauliflower cheese with brown butter croutons	£10.95
Roast chicken breast, crispy bacon, sage & apricot stuffing	£13.95		
Shoulder of pork, sage & apricot stuffing	£13.95		
<i>Children's roast – choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5-12 years old.</i>			

STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.

All our steaks are served with triple cooked chips, a smoked mushroom topped with tomato rarebit and watercress.

8oz RUMP *Recommended medium*

One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one.

8oz SIRLOIN *Recommended medium rare*

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE *Recommended medium*

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET *Recommended medium rare*

The most prized cut of them all, the fillet is incredibly tender.

Argentinian Steak

12oz RIB EYE *Recommended medium*

Exceptional quality beef from Argentina with great marbling which creates a superior flavour.

Larger Cuts

18oz BRITISH CÔTE DE BOEUF *Recommended medium*

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

16oz CHATEAUBRIAND TO SHARE

Recommended medium rare

The classic cut to share, taken from the centre tenderloin, next to the fillet.

£56.00 (£28 per person)

Béarnaise / Chimichurri / Peppercorn sauce — £1.95 Each

CAULIFLOWER STEAK

Charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries (v*).

DESSERTS

Apple crumble tart, clotted cream, vanilla custard (v)

£6.50

Hot dark chocolate & pecan fondant, caramel sauce, vanilla pod ice cream (v)

£6.50

Baked lemon curd cheesecake, clotted cream, custard sauce (v)

£6.50

Raspberry sorbet, red berry coulis, strawberries, freeze-dried raspberries, fresh mint (ve)

£5.00

Goopy chocolate brownie, dark chocolate mousse, caramel sauce, honeycomb (v)

£6.50

THE SHARER

Apple crumble tart with clotted cream & vanilla custard; Goopy chocolate brownie with chocolate mousse, caramel sauce & honeycomb; Baked lemon curd cheesecake with clotted cream & custard sauce

£14.50

CHEESE & BISCUITS

A selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountain's Gold Cheddar served with cheese oatcakes, Bath Oliver biscuits, grapes and apricot & ginger chutney (v)

Enjoy all four cheese to share — £10.95
or choose one cheese — £6.50

£17.95

£20.95

£23.95

£26.95

£29.95

£31.95

£11.50

DESSERT WINES

The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.

**QUADY WINERY,
ESSENSIA ORANGE MUSCAT**

USA 15%

*Sweet oranges and apricots balanced
with a fine citric acidity*

£23.00

**CARLO PELLEGRINO,
PASSITO DI PANTELLERIA**

ITALY 15%

Dried fruits & apricots; elegant in style

£23.00

**SAINT CLAIR,
AWATERE NOBLE RIESLING**

NEW ZEALAND 12.5%

*Pear & stone fruit with a long lingering
sweet honey finish*

£31.00

**CASTELNAU DE SUDUIRAUNT,
SAUTERNES**

FRANCE 14%

*Aromas of orange blossom and spices;
soft & delicate*

£31.00

TELL US ABOUT YOUR VISIT

Your feedback is really important to us as it means we can say well done to those who do a great job or improve on what we do if we've made a mistake. It's a short survey that will only take a couple of minutes.

Simply visit whitehart-ford.com/feedback to complete our survey

We only state allergens if they are an ingredient of a product. We do not include 'May contain' information. Please speak to a member of staff should you have any concerns. Full allergen information is available on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish*/chicken*/duck*/pork*/beef* dishes do not contain bones. For any more information on our menu, please ask a member of our team.