

THE WHITE HART HOTEL

Bar Bites **£3.00**

A Bowl of Marinated BBQ Chicken Wings

Breaded Whitebait served with Tartare Sauce

A Bowl of Home-made Battered Onion Rings served with Sweet Chilli Sauce

Spicy Potato Wedges served with Sour Cream Dip

Starters **£4.50**

Soup of the Day served with Locally Baked Bread and Butter

Home-made Fishcake on Mixed Leaves served with Lemon Mayonnaise

Breaded Brie Wedges served with Cranberry Sauce and Salad Garnish

Jacket Potatoes **£5.50**

A freshly baked jacket potato with salad garnish and butter. Choose 2 of the following fillings:

West Country Cheddar, Bacon, Soured Cream, Brie, Baked Beans, Beef Chilli, Coleslaw, Tuna Mayo, Ham, Tomato.

Add an extra filling for just 75p

Sandwiches **£4.50**

Our sandwiches are available daily from 12 noon. Served on white or granary bread with a dressed salad garnish. The choice is yours to pick 2 from the following fillings:

Roast Beef, Bacon, Cornish Brie, Tuna Mayo, Cornish Blue, Ham, West Country Cheddar, Tomato, Coleslaw, Cranberry Sauce, Tribute Chutney.

Add an extra filling for just 75p
Add a handful of chips for just £1.00

Ploughman's Lunches **£6.50**

All served with chutney, pickles, salad garnish, crusty bread and butter. Choose from:

**West Country Mature Cheddar
Sliced Gammon Ham
Smoked Mackerel**

Build Your Own Burger **£7.00**

All our burgers are served in a floured bap with lettuce, tomato, red onion and chips. Choose from:

**White Hart Home-made Beef Burger
Marinated Cajun Chicken Fillet Burger
Portobello Mushroom Burger**

Then add 1 of the following for free:

Mature Cheddar, Bacon, Tribute Chutney, Cornish Brie, Cornish Blue, Burger Relish, Hash Brown, Egg.

Add an extra topping for just 75p

From The Chargrill **£12.00**

All our steaks are served with a side of coleslaw and dressed salad.

8 oz Cornish Rump Steak

Served with tomato, flat mushroom, onion rings, garden peas and chips.

Surf and Turf

4 oz Cornish rump, scampi, tomato, flat mushroom, onion rings, garden peas and chips.

Cock and Bull

4 oz Cornish rump steak, Cajun chicken, tomato, flat mushroom, onion rings, garden peas and chips.

Sauce up your steak served with either peppercorn sauce or garlic butter for an extra £1.95

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Pub Favourites

£8.50

Light Bite
Portion
£5.00

Ham, Egg and Chips

West country ham served with chips, two fried free-range eggs and garden peas.

Home-made Chilli Con Carne

Comish lean beef mince served with basmati and wild rice, with a side of sour cream to add to your liking. **Vegetarian Chilli Also Available**

Wholetail Scampi

Plump and juicy breaded scampi served with chips, garden peas and tartare sauce.

Fish and Chips

Made with locally caught fish, battered using our award winning St Austell ale served with chips and mushy peas.

Home-made Steak and Ale Pie

Tender beef cooked in award winning St Austell ale, served with fresh vegetables and a choice of chips or new potatoes.

Roasted Tomato and Mozzarella Linguini (V)

Made with our own special cherry tomato sauce and served with garlic bread.

White Hart Classics

Chicken New Yorker £8.95

Plump chicken breast wrapped in Cornish bacon topped with BBQ sauce and bubbling Cheddar cheese served with chips and a salad garnish.

Trio of Cornish Sausages £8.25

On a bed of creamy mashed potato topped with a rich gravy and vegetables of the day.

Chef's Delicious Casserole of the Day £8.25

Light Bite Portion £5.00

Served in its own crock pot with crusty bread and Cornish butter. Ask for details.

Chicken and Bacon Caesar Salad £8.25

Light Bite Portion £5.00

Served with cos lettuce, croutons, Caesar dressing and parmesan shavings.

Mushroom and Leek Stroganoff (V) £7.95

Light Bite Portion £5.00

A freshly cooked mushroom and leek stroganoff in a creamy paprika sauce on a bed of basmati and wild rice served with garlic bread.

Sunday Lunch and all that Jazz

Come and enjoy a delicious carvery and live jazz every Sunday at the White Hart.

Standard £8.95

Small £6.50

Extras

Chips £2.50

Skinny Fries £2.50

Cheesy Chips £3.25

Cheesy Skinny Fries £3.25

Garlic Bread £2.50

Cheesy Garlic Bread £3.25

Vegetables of the Day £2.50

Crisp Side Salad £2.50

Young Ones £5.00

Home-made 3oz burger served with skinny fries and a salad garnish

Home-made breaded chicken goujons served with skinny fries and garden peas

Home-made breaded fish fingers served with skinny fries and mushy peas

Hot dogs served with skinny fries, fried onions and garden peas

Cheesy topped tomato linguini served with garlic bread (V)

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Desserts £4.50

Warm Chocolate Brownie

Served with Cornish vanilla ice cream.

Homemade Cheesecake of the Day

Served with Rodda's Cornish clotted cream.

Crème Brûlée of the Day

Served with home-made shortbread.

Cornish Cheeseboard £5.50

Three West County cheeses served with a variety of crackers, Tribute chutney and grapes.

Add a port to your cheeseboard for an extra £1.50

Giant Chocolate Sharer £6.45

Chocolate Brownie, Chocolate Ice Cream, Vanilla Ice Cream, Chocolate Sauce, Cream, Wafers and Flakes...

Who will you share yours with?

Cornish Ice Cream

Adults £4.45

Children £2.50

Strawberry, Chocolate or Vanilla topped served with a chocolate flake.

Hot Drinks

Classic Coffee £1.50

Café Latte £1.85

Flavoured Latte £1.85

Café Mocha £2.10

Hot Chocolate £2.30

Espresso £1.25

Macchiato £1.50

Double Espresso £1.80

Americano £2.10

Cappuccino £2.10

Flat White £1.80

Selection of Specialty Teas £1.50

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Red Wines

Puente del Inca Merlot

2010/11 Central Valley, Chile 13% vol

Youthful purple colour. Soft fruit, smooth on the palate and a friendly, rounded style.

Cabernet Sauvignon, Les Bories

2009/10 Languedoc, South of France 13% vol

Cabernet from the South of France with friendly warmth and juicy black fruit character.

Gold Coast Shiraz

2009/10 Western Cape, South Africa 13.5%

Smoky, spicy and brambly with clear notes of clove and cinnamon and a real South African earthiness. Honest and straightforward it has dark cassis fruit with peppery overtones, encased in a silky, soft tannin shell.

Rioja, Don Placero

2009/10 Rioja, Spain 14% vol

Nicely aged red colour. Softly oaky, polished smooth style. A really friendly Rioja with a big, juicy character.

White Wines

Puente del Inca Sauvignon Blanc

2009/10 Central Valley, Chile 13% vol

Light, dry and refreshing: Chile succeeds well with this rightly-popular, all-purpose white.

Riesling, Via Fordulo

2009/10 Mór, Hungary 13% vol

These late maturing grapes give a truly exotic, tropical style a million miles from their German counterparts. Medium Dry and rich with a racy edge, it is a very modern citrusy Riesling.

Pinot Grigio, Laroma, Araldica

2009/10 Venezia, Italy 12.5 vol

Easy drinking and very capably made. Fresh, dry and delicate with gentle floral and citrus aromas. A classic Italian white wine.

Rocheburg Unwooded Chardonnay

2008/09 Western Cape, South Africa 14.5 vol

Light, fresh and easy young Chardonnay with not an ounce of oak to confound the bright purity of lemony tropical fruit.

Rosé Wines

Puente del Inca Rosé Cabernet-Syrah

2009/10 Central Valley, Chile 13% vol

An extremely friendly pink, full of juicy berry fruit with a good weight and finish for a satisfying glassful.

Cougars Moon Zinfandel Rosé

Non-Vintage California, USA 10.5% vol

Fun, pink and refreshing.

Sparkling Wines

Pinot Grigio Spumante, Mirabello

Non-Vintage Italy 12.5% vol

Vibrant and sparkly with floral, sherbet and pear aromas. An attractive wine that is crisp and refreshing with plenty of citrus and flower Pinot Grigio flavours. Bright and easy and very moreish.

Pinot Grigio Rosé Spumante, Mirabello

Non-Vintage Italy 12.5% vol

A friendly refreshing fizz with an attractive salmon pink hue. Soft and dry with plenty of strawberry confit flavours. Perfect for a celebratory glass, or with a meal. Delicious and uncomplicated and light enough to raise your spirits.

Camel Valley Brut

2009/10 Camel Valley, Cornwall 12.5% vol

Superb golden sparkler with elegant fizz and full, ripe flavour, packed with elderflower and hedgerow notes, yet truly brut.

Spirits & Liqueurs

Archers, Baileys, Bacardi, Bells, Bombay Sapphire, Cherry Brandy, Cinzano, Cointreau, Dark Rum, Dissorano, Drambuie, Glenfiddich 12/15/18, Glenmorangie, Gordons, Grand Marnier, Highland Poacher, Hildago Sherry, Jack Daniels, Jagermeister, Jameson, Macallan, Malibu, Martini, Martini Rosso, Pernod, Pimms, Plymouth Gin, Sambuca, Smirnoff Vodka, Sourz (Apple & Cherry), St Austell Gin, St Austell Vodka, St Austell White Rum, Southern Comfort, Tequila, Tia Maria, Western Hunt Port.

All drinks are subject to availability.

THE WHITE HART HOTEL

Draught Beer & Cider

Tribute

Cornwall - 4.2% abv

A bronze bitter with a rich aroma of biscuity malt and tart citrus fruit. A perfect accompaniment to chicken, gammon or fish.

Proper Job

Cornwall - 4.5% abv

Powerfully hopped golden bitter that explodes with citrus grapefruit flavours.

Carlsberg

Denmark - 3.8% abv

Carlsberg Export

Denmark - 5% abv

Guinness

Ireland - 4.3% abv

Pear Rattler

Cornwall - 4% abv

Strongbow

England - 4.5% abv

Bottled Beer & Cider

Admiral's Ale

Cornwall - 5% abv

Clouded Yellow

Cornwall - 4.8% abv

Proper Job

Cornwall - 5.5% abv

Korev

Cornwall - 4.8% abv

Newcastle Brown

England - 4.7% abv

Manns

England - 2.8% abv

Bitburger Drive

Germany - Non-Alcoholic

Smirnoff Ice

USA - 4% abv

WKD

United Kingdom - 4.5% abv

Becks

Germany - 5% abv

Sol

Mexico - 4.5% abv

Holsten Pils

Germany - 5% abv

Bulmers

England - 4.5% abv

Rattler

Cornwall - 6% abv

Soft Drinks

Coca-Cola & Diet Coke

Nothing refreshes like 'Coca-Cola' or enjoy a light 'Coke' taste and a low calorie lift for a lighter option with Diet Coke.

Schweppes Lemonade

Original lemonade, made with real lemons.

Schweppes Fruit Juices

Available in Orange, Pineapple, Pink Grapefruit and Tomato.

Appletiser

100% gently sparkling apple juice that's one of your 5-a-day.

Capri Sun

Alive with 100% pure juice and one of your 5-a-day. Available in Orange, Apple or Summer fruits.

J20

Orange & Passion Fruit, Apple & Mango, Apple & Raspberry, Grape & Kiwi

Fruitiser

Raspberry, Pomegranate

Red Bull

Tonic / Slim Line

Bitter Lemon

Ginger Ale

Fruit Juice & Lemonade

Ginger Beer

All drinks are subject to availability.

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THE WHITE HART HOTEL

Welcome to The White Hart Hotel

Welcome to The White Hart Hotel, which has been at the centre of St. Austell's business community for over 250 years.

Originally built in 1769 as a two storey Town House with walled gardens extending up East Hill (there being no South Street at that time), it was leased to Charles Rashleigh, a solicitor, who used it for his first office. The legal practice was eventually to become Coodes and Co.

Charles Rashleigh married in 1776 to Grace Tremayne of Heligan, and continued to live in the property until moving to a new house he had built at Duporth in 1789.

Records then show that the property began to be used as a Hotel, and by 1799 had a licence transferred from the original White Hart Hotel in Fore Street (Boots The Chemists now). The licensee's were David and Elizabeth Price.

In 1838 the Hotel was sold to a James Lynn, who renamed the Hotel "The Lynn Hotel & Posting House". The gardens were opened up and a road put through to South Street - called "Hotel Road". By 1850 the property was sold again to a Robert Dunn, who reverted the name to the present White Hart Hotel.

In 1909 the Hotel was visited by the then Prince and Princess of Wales, and in the same year an Auction was held on the premises for the "Sun Inn" next to the Market House (purchased by Walter Hicks).

In 1911 the freehold of the Hotel was purchased by Walter Hicks Ltd, and later in 1925 a third storey was added to give a total of 17 bedrooms.

In 1939 the Hotel became part of the St. Austell Brewery's managed estate, and now is one of the Brewery's flagship Hotels as part of the Retail Estate - Walter Hicks Hotels.

St Austell Brewery company mission statement – Serving Customers with Excellence

We hope you will enjoy your time with us.