

WHITES DESSERTS

CRÈME BRÛLÉE £5.25

A CHOICE OF STEAMED PUDDINGS £5.25

Choose from treacle, citrus, sticky toffee, ginger or chocolate and served with custard or Cornish clotted cream.

HOMEMADE CHEESECAKE £5.75

Please enquire for today's flavour.

FRESH FRUIT SALAD £4.95

BAKED ALASKA £6.95

House speciality - Highly recommended.

LEMON MERINGUE DELICE £5.95

With fresh fruit coulis.

KNICKERBOCKER GLORY £5.75

CRUMBLE OF THE DAY £5.95

Served with custard.

ETON MESS £5.95

A blend of meringue, cream, ice cream and strawberries with fresh fruit coulis.

CRÊPES £5.95

Homemade pancakes served with an orange marmalade sauce and ice cream.

ICE CREAM

Gerrys Originals Luxury Handmade Ice Cream.

2 SCOOPS £3.95

3 SCOOPS £4.25

Choose from:

Please enquire for flavour choices.



SERVICE TIMES

12noon-14.30hrs • 18.00-21.30hrs

Allergen information is available upon request. Please let your server know about any intolerance to specific allergens and we will be able to advise which of our dishes is safe for you to eat. Please note, the information may not always be provided by your server but from a trained member of our team who will be able to assist.

The White Hart, Church Street, St Austell, Cornwall, PL25 4AT | Tel: 01726 72100

The White Hart was originally built in 1769 as a two storey town house with walled gardens extending up East Hill. It was leased to Charles Rashleigh, a solicitor, who used it as his legal practice. When Charles moved from the house in 1799 it became a hotel using the license transferred from the original White Hart Hotel in Fore Street. The establishment passed through various ownerships until it was purchased in 1911 by Walter Hicks, the founder of St Austell Brewery and became part of the Brewery Estate.

CHAMPAGNE

• SMALL BOTTLE OF PROSECCO •

• COCKTAIL SELECTION •

See wine list for more details

STARTERS

RUSTIC BREAD £2.95

With balsamic and olive oil.

OLIVES £3.55

Marinated black & green olives.

HOMEMADE SOUP OF THE DAY £4.95

Made from local ingredients and served with fresh bread.

PULLED PORK £5.95

Served on a bed of apples with cheese croquettes.

ST AUSTELL BAY MUSSELS £5.95

Cooked in a white wine sauce with a hint of chilli.

Served with fresh bread.

HOMEMADE FISHCAKE £5.95

Served with a sweet chilli sauce and crisp salad garnish.

CORNISH BRIE £5.25

Infused with garlic and baked with a little rosemary.

Served with bread to dip. Delicious!

PRAWN TIAN £5.95

North Atlantic prawns mixed with Marie Rose sauce

served with an avocado & pear garnish.

PÂTÉ OF THE DAY £5.95

Chefs homemade pâté with orange & onion chutney and toast.

3 CHEESE TORTELLINI £5.55

Served in a light white wine & cream sauce with bread.

CHEESE £5.95

A selection of breaded fried cheese & stuffed jalapeño pepper served over salad leaves with sweet chilli dipping sauce.

SMOKED DUCK BREAST £6.75

Succulent duck breast sliced and served with redcurrant sauce and salad garnish.

SHARING PLATTER FOR 2 £10.95

A selection of savoury tastes - rustic bread, olives, prawns, fried cheese, pâté with orange chutney & garnish.

BLUE CHEESE CROQUETTES £6.95

Served with plum sauce & garnish.

KING PRAWNS £6.95

Panko breaded King prawns served over a warm Thai noodle salad with sweet chilli sauce.

DEVILLED MACKEREL £5.95

Fillet of smoked mackerel baked in a cheese and chilli sauce, presented with a side of bread.

STEAKS

FILLET STEAK (8-10oz) £18.95

Fresh cut & grilled served with mushrooms, tomatoes, onion rings and hand cut chips. Cooked to your liking.

SIRLOIN STEAK (10oz) £15.95

Served with mushrooms, tomatoes, onion rings and hand cut chips. Cooked to your liking.

DOUBLE SIRLOIN STEAK (16oz) £23.95

Served with mushrooms, tomatoes, onion rings and hand cut chips. Cooked to your liking.

SAUCES £2.95

Hollandaise, Pepper & Brandy, Basque Tomato & Chilli

MAIN COURSES

Unless otherwise stated all our main meals are accompanied by chefs potatoes of the day and a selection of fresh vegetables.

NEW YORK CHICKEN £12.95

Chicken breast topped with bacon, cheese & barbecue sauce served with hand cut chips & garnish

CALVES' LIVER £13.95

Served with double mustard sauce and a homemade potato & bacon cake.

STIR FRY CHICKEN £13.95

Breast of chicken stir fried with peppers & vegetables in a sweet chilli sauce served over a bed of noodles.

CHILLI BEEF £14.95

Strips of beef rump pan fried with chilli & onions served in a meaty gravy sauce.

CORNISH LAMB CHOPS £13.95

Pan roasted with red onion & redcurrant jus served with chefs potatoes and vegetables of the day

LAMB SHANK £12.95

Served with a rosemary & red wine jus on a bed of creamed potatoes.

DUCK BREAST £15.95

Pan roasted Duck breast served with a red wine & plum sauce

VEGETARIAN

VEGETABLE TAGINE (Gluten Free) £13.95

A selection of vegetables, beans, apricots & dates cooked in a spicy sauce blended using Indian & Moroccan spices & served with a side of rice.

BUTTERNUT SQUASH, PARSNIP & CHESTNUT BAKE £12.95

All of the above baked in a light cheese sauce served with fresh bread.

SEAFOOD

BAKED COD £15.95

A prime cod fillet baked in a smoked salmon & cheese sauce.

HONEYED SALMON £12.95

Roasted and glazed with honey.

CORNISH FISH PIE £13.95

Layers of Cornish fish in a traditional creamy sauce.

MIXED ASSIETTE OF SHELLFISH £16.95

A selection of today's fresh shellfish topped with a light tomato & chilli sauce served with bread.

FISH BHAJI £16.95

A base of prawns cooked in a medium hot curry sauce, topped with lightly battered fish fillets served with a side of rice

POSH FISH & CHIPS £14.95

Exactly as you imagine!

TRIO OF FISH £14.95

Pan roasted & served, plain and simple with a little citrus butter.

FRESH FILLET OF SEA BASS £15.95

Recommended by the Chef as an accompaniment – Basque style tomato & chilli sauce.

MOULES & CHIPS £12.95

Mussels cooked with cream, white wine and a little chilli served with chips.