

The
WHITE HART
AT WROUGHTON

MAIN MENU

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 High Street, Wroughton, Swindon, Wiltshire, SN4 9JX

WHILE YOU WAIT

Mixed marinated olives with sun-blushed tomatoes and feta - v £4.75

Baked focaccia with olive oil and balsamic vinegar - v £4.25

STARTERS AND SHARERS

Halloumi fries with harissa yogurt - v £5.75

Smoked trout with pickled beets, watercress and horseradish crème fraîche - £7.75

Baked truffled Camembert with spiced plum chutney and rustic bread - v £7.50

Crispy pork belly chunks with pickled red cabbage and spiced apple sauce - £6.95

Aubergine, chickpea and sun-dried tomato hash served with tomato chutney - vg £5.95 / £9.25

Homemade soup of the day with rustic bread - v £5.50

Chicken liver pâté served with a winter fruit chutney and warm toast - £6.50

Fish sharing board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons with tartare sauce and grilled lemon - £16.95

Butcher's board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread - £15.50

MAINS

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips - £12.25

Fish of the day coated in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce - £12.50 / £7.95

10oz Walter Rose British rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £18.95

Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - £10.50

Slow-cooked belly of pork with a winter barley, celery, apple and sage casserole served with honey roast parsnips and carrots - £13.95

Mushroom, spinach and pine nut strudel served with roasted sweet potatoes, seasonal greens and tomato pesto sauce - £13.50

Pan-fried lambs liver with crispy bacon in a rich onion gravy served with seasonal greens and creamy mashed potatoes - £12.50 / £7.95

Grilled sea bass with chorizo butter served with sautéed leeks, peas and creamed potatoes - £14.95

Meatless Farm™ cottage pie in a tomato and rosemary gravy, topped with mashed potato and vegan cheese and served with roasted root vegetables - vg £10.50

Shin of beef slow-cooked in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash - £15.50

Fajitas - cajun spices pan-seared with onions, peppers, baby corn and mushrooms served with flour tortillas, guacamole, salsa, grated Cheddar and sour cream - v £10.50
Add chicken for £3.00

Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon - £13.75

SIDES

Wadworth 6X Gold battered onion rings - v £3.25

House salad - v £3.25

Seasonal vegetables - v £3.25

Chips - v £3.00

Sweet potato fries - v £3.50

Cheesy chips - v £4.00

Garlic bread - v £3.50

Cheesy garlic bread - v £4.50

JACKET'S POTATOES

All our jacket potatoes are served with dressed salad.

Cheese and beans - v £6.50

Tuna and spring onion - £6.50

Stilton, bacon and mushroom - £6.50

Prawns with Marie Rose sauce - £6.50

SANDWICHES

All our sandwiches are served with chips and dressed salad.

Tuna mayo with spring onion - £6.75

Honey glazed Wiltshire ham with mustard - £6.95

Mature Cheddar cheese with a spicy tomato chutney - v £6.75

Brie, bacon and cranberry - £7.75

Fish goujons with lettuce and tartare sauce - £7.75

Chicken with crispy bacon, lettuce, tomato and Dijon mustard - £7.25

DESSERTS

All at £5.95

Chocolate delicie with winter berry compote and crème fraîche - v

Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Bakewell tart with toasted almonds and blackcurrant clotted cream ice-cream - v

Clotted cream rice pudding served with a spiced plum compote - v

Peanut butter & jam bread and butter pudding with vanilla ice-cream - v

Apple crumble served with custard, cream or ice-cream - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v £8.50

HOT DRINKS

Americano - £2.75

Flat white - £3.00

Cappuccino - £3.00

Latte - £3.00

Espresso - £2.50

Double espresso - £3.00

Mocha - £3.25

Hot chocolate - £3.25

Pot of tea - £2.75

Speciality tea - £2.90

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

