

AUTUMN/WINTER

lunch menu

to start

Salt & chilli pepper pork bites (GF)	8.75
Tossed with onions, peppers & chillies.	
Deep fried button mushrooms (VEO)(GF)	7.95
Coated in herbs & breadcrumbs, served with homemade Thousand Island dressing.	
Halloumi fries (V)(GF)	7.95
Served on rocket salad & drizzled with hot honey dressing.	
Soup of the day (V)(GFO)	7.25
Homemade soup served with crispy roll & butter.	
Prawn & crayfish cocktail (GFO)	9.45
Set on crisp lettuce with Marie-Rose sauce, brown bread & butter.	

on the side

Plain fries (V)(GF)	4.45
Garlic & rosemary fries (V)(GF)	4.45
Chunky chips (V)(GF)	4.45
Cheesy chips (V)(GF)	5.25
Salt & pepper chilli chips (V)(GF)	5.25
White Hart salad (VE)(GF)	4.75
Greek salad (V)(GF)	5.25
Garlic bread (V)	4.75
Cheesy garlic bread (V)	5.25

lunchtime wraps

All served in a flour tortilla, with garlic mayonnaise, lettuce, onion & cherry tomatoes and fries. Accompanied by homemade chilli dip and tzatziki.

Lamb doner wrap	16.75
Char-grilled lamb doner meat.	
Halloumi wrap (V)(GFO)	16.75
Grilled halloumi with chilli infused honey.	
Breaded chicken wrap (GFO)	16.75
Chicken breast in herb & garlic breadcrumbs with Aji Verde.	
Belly pork wrap (GFO)	16.75
Belly pork in hot honey.	

sandwiches & baguettes

Served on a baguette, granary or white sliced bloomer with crisps & dressed salad garnish.

Mature Cheddar cheese & chutney (V)(GFO)	7.95
Prawns & crayfish in Marie-Rose sauce (GFO)	10.75
Bacon, lettuce & tomato (GFO)	8.45
Roast beef & horseradish (GFO)	9.45
Corned beef & chutney (GFO)	8.95

hot baguettes

Served with crisps & dressed salad garnish.

Philly cheesesteak (GFO)	10.95
Strips of sautéed beef & onion topped with Monterey Jack & chimichurri dressing.	
Chatteris bangers (GFO)	9.95
With caramelised onion.	
Turkey & stuffing (GFO)	9.95
With gravy.	
Belly pork & stuffing (GFO)	10.95
With gravy.	



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pub lunches

Homemade lasagne bolognese Layers of pasta and rich bolognese sauce topped with white sauce & mozzarella cheese. Lighter meal – with garlic bread Regular meal – with White Hart salad	8.95 15.75
Homemade vegetable lasagne (V) Layers of pasta with courgette, tomatoes, peppers & aubergine in a tomato sauce. Lighter meal – with garlic bread Regular meal – with White Hart salad	8.95 15.75
Deep fried haddock (GF) With chips, homemade tartare sauce & mushy peas. Lighter meal Regular meal	9.95 15.75
Homemade pie of the day Topped with puff pastry with chips, homemade mushy peas & gravy.	11.95

breakfast for lunch

English breakfast (GFO) 2 Chatteris bangers, 2 slices prime back bacon, 2 eggs (fried or poached), homemade black pudding, homemade hash brown, Portobello mushroom, baked beans with butter & black pepper, roasted vine on cherry tomatoes, grilled sourdough bread.	15.50
Lighter breakfast (GFO) Chatteris banger, slice of prime back bacon, fried or poached egg, Portobello mushroom, roasted vine on cherry tomatoes, baked beans with butter and black pepper, toasted sourdough bread.	11.50
Vegetarian breakfast (V)(GFO) Vegetarian sausages, fried or poached egg, Portobello mushroom, roasted vine on cherry tomatoes, homemade hash brown, baked beans with butter and black pepper, toasted sourdough bread.	11.50

burger bar

<i>All served in a toasted rustic ciabatta bun, with rocket & tomato, onion rings, burger relish, and fries.</i>	
White Hart burger (GFO) 6oz beef patty, smoked streaky bacon, Monterey Jack.	16.25
Vegan Cajun burger (VE)(V)(GFO) Vegetables in Cajun spices.	15.75
Halloumi burger (V)(GFO) Deep fried slices of halloumi.	16.25
Chicken burger (GFO) Herb & garlic breaded chicken breast with Aji Verde.	16.75