

The Scandi Chef at The White Hart

Seasonal menu from September to February

Choose the 2, 3, or 4 courses you fancy from the menu. Everyone in the party will have the same menu, but some dishes can be made vegetarian or to account for allergies. This can be discussed at the time of booking.

Prices

2-course menu £55/person

3-course menu £70/person

4-course menu £85/person

Starters

Smoked salmon package (served hot) with miniature potatoes, leek, chives, dill, and Norweigan butter sauce (Sandefjord sauce)

(F, D)

Jerusalem artichoke four ways (pureé, crispy, fried and pickled) served with shimeji mushrooms, brown butter and fresh chervil

(D)

British charcuterie plate - Lincolnshire Poacher and Cote Hill blue cheese, Lommo, fennel salami, Coppa, quince marmalade, haslet, pickles, crackers and butter

(C, E, G, MU, D)

Main courses

Confit corn-fed chicken breast with tarragon pomme puree, glazed shimeji mushrooms, Jerusalem artichoke foam and crispy artichokes

(D)

Braised beef cheek in red wine sauce with truffle pomme pureé, crispy onions and glazed baby carrots

(C, D)

Pan-fried hake with herb risotto, blue mussels, white wine sauce, salsify and savoy cabbage

(G, F, MO, D)

Cod loin steak with coarsely mashed root vegetables, warm lemon-pickled vegetables, frothy dill sauce and roasted seeds

(F, D)

Dessert

Lemon parfait, creamy meringue, yuzu pastry cream, almond crumble, pistachios and raspberries.

(E, G, N, D)

Raw cacao chocolate mousse with chewy brownie, strawberries, vanilla caramel sauce, dried raspberries topped with pecan and fresh chervil

(N)

Apple pie deconstructed.

Apple served two ways, caramelised and crispy. Served with crème Anglaise, caramel, cinnamon crumble, and apple powder

(E, G, D)

Bread & butter are included in all the menus.

THE 14 RECOGNISED ALLERGENS BY THE FOOD STANDARDS AGENCY ARE:

C-Celery, CR-Crustaceans, E-Eggs, F-Fish, G-Gluten, L-Lupin, M-Milk, MO-Mollusc,

MU-Mustard, N-Nuts, P-Peanuts, S-Sesame Seeds, SO-Soya, SD-Sulphur Dioxide.

We also advise dishes where Dairy products are used, denominated by the letter D.