

Cocktails

Rhubarb Collins	11.00
<i>Whitley Neill Rhubarb & Ginger Gin, sugar syrup, lemon, soda</i>	
Mango Spicy Margarita	11.00
<i>Tequila, Cointreau, mango syrup, lime, chilli</i>	
Espresso Martini	11.00
<i>Vodka, Kahlúa, espresso, sugar syrup</i>	
Passiontini	11.00
<i>Vanilla Vodka, Passoã, passion fruit purée, lime, vanilla syrup, served with a shot of Prosecco</i>	
Mojito	11.00
<i>Havana Club 3yo Rum, sugar, lime, soda, mint</i>	
Old Fashioned	11.00
<i>Woodford Reserve Bourbon, Angostura Bitters, sugar syrup</i>	
Bloody Mary	11.00
<i>Vodka, Big Tom juice, spice</i>	
Negroni	11.00
<i>A bittersweet classic Dry Gin, Campari, Sweet Vermouth</i>	
Amaretto Sour	11.00
<i>Disaronno Amaretto, lemon juice, sugar syrup</i>	

Spritz

Mirabeau Rosé Spritz	11.00
<i>Mirabeau Rosé Spritz with Fever-Tree Raspberry & Orange Blossom Soda</i>	
Aperol Spritz	11.00
<i>Prosecco, Aperol, soda</i>	
Paloma Spritz	11.00
<i>Tequila, Fever-Tree Grapefruit Soda, lime</i>	
Hugo Spritz	11.00
<i>Prosecco, Elderflower Liqueur, lemon, soda, mint</i>	
Sarti Rosa Spritz	11.00
<i>Sarti Rosa Aperitivo, Prosecco, soda, orange</i>	

Alcohol-Free Cocktails

Virgin Elderflower Mojito	9.00
<i>Elderflower cordial, muddled mint, lime, apple juice, soda top</i>	
Coastal Spritz	9.00
<i>A great take on an Aperol, Pentire Coastal, light tonic, orange and bay leaf</i>	
Virgin Margarita	9.00
<i>Pentire Adrift, lime juice, chilli, syrup</i>	
Virgin Paloma	9.00
<i>Pentire Seaward, pink grapefruit soda, lime & agave syrup</i>	
Dark & Spicy	9.00
<i>Caleño Tropical 0% Rum, ginger beer, fresh lime</i>	

Smoothies, Juices & Softs

Berry Go Round Smoothie 5.50
<i>Blackberries, raspberries, strawberries, apple</i>
Pash 'n' Shoot Smoothie 5.50
<i>Passion fruit, pineapple, mango, apple</i>
Strawberry Split Smoothie 5.50
<i>Strawberries, banana, apple</i>
Fruit Juices 3.55
<i>Orange Apple Pineapple Cranberry</i>
Frobishers Fruit Fusions 3.85
<i>Apple & Raspberry Orange & Passionfruit</i>
<i>Apple & Mango</i>
Fentimans Sparkling 3.95
<i>Raspberry Lemonade Ginger Beer</i>
Frobishers Tomato Juice 3.60
Appletiser Sparkling Apple 3.45
Coca Cola, Diet Coke, Coke Zero, Bottle 3.05



The White Hart

Wine and Drinks

Hot Drinks

Double Espresso 3.50
Americano 3.75
Cappuccino Flat White Latte 3.90
Hot Chocolate 4.00
Irish Coffee 9.50
<i>Jameson Whiskey, double cream</i>
Pot of Birchall Tea 3.90
English Breakfast Tea
Earl Grey Tea Jasmine Tea
Peppermint Lemongrass & Ginger
Chamomile Mao Feng Green Tea
<i>Served with semi-skimmed milk</i>
<i>Decaf tea and coffee also available</i>

Fizz & Flutes

	125ml glass	Bottle
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Wild Life Botanicals Blush, Alcohol Free, Sparkling Rosé, Cornwall	6.50	31.00
Prosecco Spumante, La Cavea, Veneto, Italy	7.50	36.00
Rosato Spumante, Ca' di Alte, Veneto, Italy	8.00	38.50
Rathfinny Classic Cuvée Brut, Sussex, England	12.00	65.50
Piper-Heidsieck, Cuvée Brut, Champagne, France	13.00	69.00
Laurent-Perrier Rosé, Champagne, France		100.00
Laurent-Perrier Brut Millésime, Vintage 2015, Champagne, France		119.00

White

	175ml glass	Bottle
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Macabeo, Molinico Loco, Murcia, Spain	6.40	25.50
Pinot Grigio, Quindi, Provincia di Pavia, Italy	6.75	27.00
Vinho Verde, Arca Nova, Portugal		28.00
Chenin Blanc, Reign of Terroir, Swartland, South Africa		29.00
Viognier, Baron de Badassière, Côtes de Thau, Languedoc, France	7.40	29.50
Sauvignon Blanc, Mount Rozier, Western Cape, South Africa	8.00	32.00
Unoaked Chardonnay, Monrouby, IGP, Languedoc, France	8.65	34.50
Picpoul de Pinet, Domaine de Castelnaud Garenne, France	9.50	37.00
Dry Riesling, Dandelion Vineyards, Eden Valley, Australia		38.00
Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand	9.90	39.50
Gavi di Gavi, Terre Antiche, Piedmont, Italy		39.50
Chablis, `Les Chanoines`, Laroche, Burgundy, France		55.50
Pouilly-Fuissé, Vieilles Vignes, Domaine Corsin 2022, Burgundy, France		68.00
Meursault, Fabien Coche 2023, Burgundy, France		123.00

Rosé

	175ml glass	Bottle
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Pinot Grigio Rosato, Belvino, Pavia, Italy	6.90	28.00
Esprit Méditerranée, Provence Rosé, Château de Berne, France	8.95	38.00
Estérelle Côtes de Provence, Château du Rouët, France		46.00
'AIX' Rosé, Maison Saint Aix, Coteaux d'Aix en Provence, France	12.15	50.00

Red

	175ml glass	Bottle
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Saveroni Rosso, (Corvina /Merlot), Veneto, Italy	6.90	26.00
Merlot, Sanama Reserva, Cachapoal Valley, Chile	7.30	27.50
Shiraz, 'Excelsior', Breede River Valley, Robertson, South Africa	8.00	29.50
Côtes du Rhône, Terres du Roy, Southern Rhône, France		34.00
Malbec Clásico, Kaiken, Mendoza, Argentina	9.00	36.00
Rioja Crianza, El Coto, Spain	9.70	39.50
Pinot Noir, Montes Limited Selection, Aconcagua, Chile	10.30	41.50
Douro Tinto, Vinha Grande, Casa Ferreirinha, Portugal		43.00
Organic Cabernet Franc, Estirpe, Pacheco Pereda, Mendoza, Argentina		45.50
Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand		48.00
Fleurie, Château de Fleurie, Domaine Loron, Beaujolais, France		50.00
Saint-Émilion Grand Cru, Château Tour de Capet 2021, Bordeaux, France		64.50
Gigondas, Domaine des Bosquets 2022, Southern Rhône, France		69.00
Barolo, Massolino 2021, Piedmont, Italy		80.00

All wine glass prices are for 175ml measures.
125ml and 250ml are also available and are priced accordingly.

Pudding Wine

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10yo Tawny Port, Sandeman, Portugal	100ml gl 9.9
Served chilled from our giant bottle! Heavenly paired with anything caramel, chocolate or cheese. Also makes a great aperitif with cured meats and terrine.	
Sauternes, Château Delmond, Bordeaux, France	125ml gl 9.65
From the award winning 'soh-turn' producer	37.5cl btl 26.5
Jean-Christophe Barbe (aka Dr. Rot!). The perfect accompaniment to cream and fruit based puds.	
Passito di Pantelleria, 'Serapias' Mandrarossa, Sicily	125ml gl 12.5
Made using naturally dried Zibibbo grapes from Pantelleria area of Sicily. This exceptional wine is a sublime ending to any meal.	50cl btl 46.5

Beer & Cider

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Draught	Pint
Peroni Nastro Azzurro, Italy, 5%	6.80
Super 8 Peach, Belgium, 3.4%	7.60
Aspall Cyder, Suffolk, 4.5%	6.40
Guinness, Ireland, 4.2%	6.50
Asahi Super Dry, Japan, 5.2%	7.00
Mahou Cino Estrellas, Madrid, 4.8%	6.90
Camden Pale Ale, London, 4%	6.60
Guest Beers – see what's on at the bar	

Cask	
Acorn Amber, England, 3.4%	5.25
Please see your server or ask at the bar for our guest cask ales.	

Bottled	
Corona Extra, Mexico, 330ml btl, 4.6%	5.40
Peroni, Italy, 330ml, 5%	5.45
Asahi Super Dry, Japan, 330ml, 5%	5.45
Rekorderlig, Sweden, 500ml, 3.4%	6.25
Estrella Galicia, Gluten Free Lager, Spain, 330ml btl, 5.5%	5.45

Alcohol Free	
Guinness 0.0%, Ireland, pint, 0.0%	6.55
Rekorderlig, Sweden, 500ml, 0.0%	5.95
Lucky Saint Hazy IPA, Alcohol Free, Germany, 330ml btl, 0.5%	5.40
Adnams Ghost Ship, Alcohol Free Pale Ale, Southwold, 500ml btl, 0.5%	5.85
Estrella Zero Alcohol Lager, Spain, pint, 0.0%	5.85
Peroni, Italy, 330ml, 0.0%	4.95
Asahi Super Dry, Japan, 330ml, 0.0%	4.95