



THE WHITE HART

Flitton

Lunch Menu

Nibbles

Marinated pitted olives	3.50	French fries	3.50
Warm ciabatta bread & olives	5.00	Halloumi fries, chimichurri	5.00
Rosemary & garlic brie wedges, tomato dip	6.00	Squid rings with chipotle mayo	6.00
Sweet potato fries chimichurri	5.00	Panko king prawns, sweet chili sauce	6.00
Beer battered onion rings	4.00		

Open Sandwiches

All served with chips or £1.75 extra for sweet potato fries

Chargrilled open Steak sandwich, olive oil bloomer, onion rings, mayo, balsamic 11.00

Plaice goujons, tartare sauce on grilled olive oil bloomer, iceberg, lemon 10.00

Smashed avocado, grilled chicken & crispy bacon, olive oil bloomer 10.00

Smashed avocado, chili & coriander, poached eggs, sunflower & toasted sesame (v) 7.50

Main courses

Steak & Guinness puff pastry pie, chips or mash, seasonal vegetables 16.00

Beer battered haddock, chips, tartare sauce & peas 14.50

Wholetail Scottish Scampi, chips, tartare sauce & peas 14.50

Cheese burger with baby gem & gherkins, chips & onion rings 14.00

28 day aged Aberdeen Angus 10oz Ribeye steak, mushrooms, chips & peppercorn sauce 26.00

Cauliflower & chickpea roulade, lemon & coriander cous cous, green beans (v)(vg) 13.00

Please inform us of any dietary requirements you may have. We will tailor our dishes where we can, please just ask. Many of our dishes can be adapted to be Gluten Free even if not stated.

(gf) – Gluten Free (v) – Vegetarian (n) – Contains Nuts (vg) – Vegan

Luton & Bedfordshire pub of the year 2019 SME Awards



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Sweets & coffee menu

Crème brûlée cheesecake

Sticky toffee pudding, butterscotch & vanilla ice cream

Jam sponge & custard

White & dark chocolate bread & butter pudding & custard

Tea & Coffee

Regular coffee	2.80	Pot of tea	2.70
Latte	3.00	Fruit tea/Peppermint	2.50
Cappuccino	3.00	Hot Chocolate	3.50
Espresso/Double	2.80/3.20	Baileys Hot Chocolate	5.50

Digestif

Cognac/brandy (25ml)		Whisky (25ml)		Liqueurs (25ml)	
Calvados	3.30	Famous Grouse	3.30	Baileys (50ml)	3.60
Courvoisier	3.50	Glenfiddich	3.40	Tia Maria	3.30
Martell	3.50	Jura original	3.80	Grand Marnier	3.30
Remy Martin	4.40	Glenmorangie, 10 years	3.80	Cointreau	3.30
Hennessy V.S	4.50	Talisker, aged 10 years	3.80		