



THE WHITE HART

Flitton

Dinner 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		

Signature

Calves liver, mash, onion 3 ways, bordelaise sauce, green beans 17.50

Pan fried hake, chorizo, chickpea & spinach casserole, stir-fried broccoli tips 16.50

Pork belly, creamy chive mash, pickled red cabbage, green bean & ham parcel roast gravy 17.50

Braised ox cheek, truffled cauliflower cheese, fondant potato, crispy carrots & leeks 20.00

Lamb rump, dauphinoise potato, savoy cabbage, mint & caper jus 22.00

Pub Classics

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 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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Dessert & coffee menu

Something Sweet

Jam sponge & custard 5.50

Apple Pie & custard 5.50

Lemon drizzle cake with vanilla ice cream 5.50

Warm chocolate fudge cake, vanilla ice cream 5.50

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		

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