



Hamstead Marshall, Newbury, RG20 0HW

Menu

NIBBLES & STARTERS

Soup of the Day (GF) toasted sourdough (GF on request)	£6.50
Duck Fritters orange purée, veal glaze	£7.50
Game Terrine duck, pheasant, streaky bacon, garlic, cornichons, toasted sourdough	£8.50
Smoked Salmon Terrine green leaves, lemon and lime, crackers	£8.50
Pan-fried Scallops (GF) pea purée, truffle oil	£9.75
Scotched Local Duck's Egg apple purée, salted crostini	£7
Butternut Squash En Croute (VG) pickled vegetables, rocket	£7.50
Mushroom Rarebit (V) stilton, panko breadcrumbs, pickled vegetables	£6

SOMETHING TO SHARE

Harty Board Regional charcuterie, Scotched local duck's egg, duck fritters, charcuterie sauce, onion chutney, carrot, orange & anise puree, sourdough <i>add Spenwood cheese £3</i>	£19
--	-----

SALADS

Classic Caesar Salad (GF on request) free-range chicken, smoked streaky bacon, anchovies, cos lettuce, Caesar dressing, croutons	£15
Tuna Niçoise Salad (GF) tuna steak, new potatoes, green beans, shallots, local free-range egg, sun-dried tomatoes, capers, black olives, rocket	£18

PUB CLASSICS

8oz Ribeye Steak (GF / DF on request) beef tomato, mushroom, onion rings, triple-cooked chips <i>add peppercorn sauce, stilton sauce or garlic & herb butter £2.50</i>	£24
Steak & Saviour Ale Pie buttery mash, sautéed cabbage, gravy	£16
Haddock & Chips (DF) Saviour Ale battered haddock, triple-cooked chips, crushed peas, homemade tartare sauce	£15
White Hart's Beef Burger smoked Cheddar, burger sauce, gem lettuce, beef tomato, skin-on fries, house pickles	£16

MAIN COURSES

Forestiere Chicken Breast (GF) free-range chicken, spinach & mozzarella filling, pancetta, wild mushroom sauce, glazed sprouts, crushed new potatoes	£16
Teriyaki Salmon (GF) sticky rice, pak choi	£18
Barbecue Pork Belly (GF) dauphinoise potatoes, roasted carrot, stem broccoli	£18
Pan-roasted Duck (GF) dauphinoise potato, stem broccoli, celeriac puree, cherry jus	£19
Artichoke & Leek Lasagne mixed leaf & tomato salad, crusty bread.	£15
Chestnut & Shallot Tarte Tatin (V) creamed cabbage, sautéed mushrooms.	£15

SIDES

Triple-cooked Chips	£4.50
Skin-on Fries	£4
Sweet Potato Fries	£4.50
Seasonal Vegetables, Lemon Olive Oil	£4.50
Side Salad	£3.50

DESSERTS

Crumble of the Day vanilla ice cream or custard	£7
Sticky Toffee Pudding toffee sauce, vanilla ice cream	£7
Crème Brûlée berries, shortbread	£7
Double Chocolate Brownie white chocolate ice cream	£7
Poached Pear shortbread, vanilla ice cream	£7
Lemon & Lime Posset shortbread	£7
Two scoops of ice cream or sorbet (GF) vanilla, dark chocolate, white chocolate, salted caramel, passionfruit sorbet <i>add another scoop, £2</i>	£4.75

The White Hart's Regional Cheese Board three cheeses, artisan biscuits, spiced apple & pear chutney	£10
---	-----

Sunday Roasts

The best for miles around, served 12 – 4pm every Sunday

Fabulous meat and vegetarian roasts,
with roast potatoes, parsnips, carrots, stem broccoli,
cauliflower cheese, Yorkshire pudding and pan gravy

Share Something Special Wednesday to Saturday

Seafood Platter - baked lobster tails in paprika,
parsley & lemon, tiger prawns in thyme & lime butter, mussels in white
wine & cream, sourdough, samphire, skin-on fries, £58

Chateaubriand, roasted new potatoes, roasted vegetables,
Bordeaux pepper sauce, for two, £65

Please order at least 24 hours in advance

Our eggs are supplied by Hayseed Eggs. Corn-fed, free-range and antibiotic-free, from just across the road, here in Hamstead Marshall.

We do not add a service charge. Gratuities are at your discretion and are shared among the staff.

Please note that some of our dishes may contain nuts, dairy, cereals containing gluten and other ingredients that may be allergens. Owing to the nature of our operation, we cannot fully guarantee that any food or drinks will be completely free from any of the allergens that may be incorporated in certain items. Product specifications may change periodically and may have changed since your last visit. Our fish dishes may contain small bones. All prices include VAT at the current rate.

Wine List

CHAMPAGNE & BUBBLES

	125ml	Bottle
Prosecco Extra Dry 'Fili' Sacchetto Veneto, Italy 12% crisp : apple : pear	£6	£35
Champagne Collet 'Art Deco' Brut NV France 12.5% elegantly refreshing : white peach : butter	£10	£58
Champagne Collet Brut Rose NV France 12.5% strawberries : peach : silky		£66

WHITE WINES

	175ml	250ml	Bottle
Smederevka Tikves Tikves, Republic of North Macedonia 11.5% lemon : peach : jasmine	£6	£8	£24
San Giorgio Pinot Grigio DOC Veneto, Italy 12% classic : lemon : pear drops	£6	£8	£24
Albarino, 'Coral do Mar, Galicia Galicia, Spain 13% mineral : citrus : fresh			£32
Chenin Blanc Breederskloof Olifantsberg Western Cape, South Africa 13.5% red apple : crisp : white grape			£35
Sauvignon Blanc Marlborough, Ibbotson Marlborough, New Zealand 12.5% gooseberry : passion fruit : starfruit	£9.50	£12.50	£38
Saint Veran 'Carmante' Domaine Botti Burgundy, France 13% creamy : oak : ripe stone fruit	£9.50	£12.50	£38
Pouilly Fume Domaine Tabordet Pouilly-sur-Loire, France 13% flinty : classically dry : very French Sauv Blanc			£49

ROSÉ WINE

	175ml	250ml	Bottle
Gris Blanc' Gerard Bertrand, Pays D'Oc Languedoc-Roussillon, France 13% pale pink : elegant : refreshingly light	£7.50	£10	£30

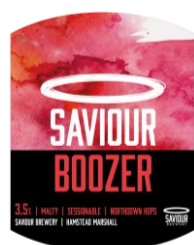
RED WINES

	175ml	250ml	Bottle
Kratosija Tikves Tikves, Republic of North Macedonia 13.5% Zinfandel style : smooth red fruit	£6	£8	£24
Tempus Two Merlot Hunter Valley, SE Australia 13% rich: red fruit: smooth	£6.50	£8.75	£26
Negoramaro 'Il Pumo' Apulia, Italy, 13.5% raisoned fruit : warm : savoury			£26
Le pigeonier du Chapitre Fleurie Fleurie, France 13% refreshing : light : great Beaujolais			£34
Ondarre, Rioja Reserva Rioja, Spain 13% dark fruits : leather : spice	£8.25	£11	£33
Malbec '1300', Uco Valley Mendoza, Argentina 14% blackcurrants : violets : sweet spice	£8.25	£11	£33
Primitivo di Manduria 'Talo' San Marzano Apulia, Italy 14% smooth: rich : intense			£36
Tuatara Bay, Pinot Noir Marlborough, New Zealand 13% soft : ripe red cherries : subtle toasty finish			£38
Château Pont des Guitres, Pomerol Right Bank Bordeaux, France 14.5%, velvety : plum : ripe dark fruit			£50
Château Cissac, Haut-Médoc Left Bank Bordeaux France, 13% cassis : cedar : cherry			£54

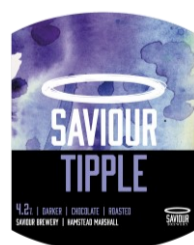
DESSERT WINES

	50ml	½ Bottle
Cadillac, Château du Juge Bordeaux, France 13% apricot : peaches : fresh	£4	£25
Semillon, Berton Vineyard Reserve South Eastern Australia 11.5% luscious : honey : balanced	£4.50	£26
Black Muscat, 'Elysium', Quady California, USA 15% spicy : strawberry : orange	£4.75	£29

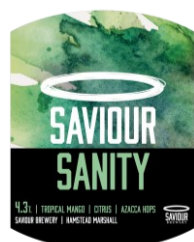
Saviour Ales – brewed on the premises, £2.95 a pint when you join our 'Saviour Pennies' club



A simple session ale, brewed using Northdown hops from Worcestershire. A good example of a Midlands brew, compared with the bitterness of London beers. A beer to enjoy and enjoy...



A dark complex brew using chocolate and roasted malts. Dry hops ensure the malts are balanced with a hint of bitterness.



A modern golden beer for the summer. With a high level of wheat malt and the new Azacca hop from the USA. The beer refreshes, and has sustained citrus and mango notes with tropical fruit overtones. The Sauvignon Blanc of beers.



A golden beer using pale and crystal malt, with fuggles and golding hops. A full bodied beer with a satisfying bitterness to offset the sweetness of crystal malt.

Our wines and ales are available to take home, at irresistible prices. Please ask for a price list

Wines that we offer by the glass are also available as a 125ml measure