

Specials

Starters

Calamari 6.95

Served with aioli, red pepper and mixed leaves

Moules marinières 8.95

Mussels in a white wine cream sauce with garlic, shallots and parsley
served with half a crusty baguette

As a main: a larger portion with skinny fries 10.95

Mains

Vegetable Moussaka 9.95

Layers of aubergine, potato and pulses
in a rich tomato sauce topped with greek cheeses

Thai green chicken curry 10.95

Served with aromatic rice

Pan fried plaice 13.95

Served with carrot and courgette ribbons, sautéed
new potatoes and a lemon butter and caper sauce

Whole baked sea bream 14.95

Stuffed with fennel and onion served with confit tomatoes,
sautéed new potatoes and a dressed salad

Snacks

Mini cheese board	£3.95
Local mature cheddar, Dorset smoked red and Blue Vinny served with homemade chutney	
Soup of the day	£4.95
Please ask your server	
Ploughmans board	£8.95
Your choice of a home-cooked ham and local cheddar or a two cheese ploughmans (choose from local cheddar, Dorset smoked red or Blue Vinny). Served with bread and chutney.	

Sandwiches

Local cheddar	£4.95
With homemade chutney on granary or white bread	
Home-cooked ham and tomato	£4.95
Served with mustard on granary or white bread	
Roasted red pepper and chargrilled tomato	£4.95
Served with a chive crème fraiche, on toasted ciabatta	
Chargrilled chicken ciabatta	£7.50
With avocado and watercress, served with skinny fries	
Rare roast beef open sandwich	£7.95
On toasted ciabatta, served with mixed leaves, mustard mayonnaise and onion rings	

Sides

Garlic bread	£2.50 (add cheese: 50p)
Chunky chips, skinny fries, seasonal vegetables, dressed garden salad	£2.95 each
Chips with melted cheese	£3.50

Snacks & sandwiches

The White Hart Inn
Bishops Caundle
Sherborne
Dorset
DT9 5ND

TEL: 01963 23301

Sunday Lunch

Roast leg of pork

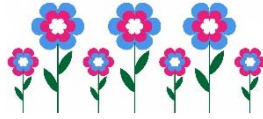
£9.95

with a red wine jus served with herb stuffing, roast potatoes, seasonal vegetables, crackling, apple sauce and Yorkshire pudding

Roast sirloin of beef

£10.95

with a red wine jus served with Yorkshire pudding, roast potatoes and local seasonal vegetables



HOMEMADE DESSERTS

Fruit crumble with custard

Treacle tart with vanilla ice cream

Sticky toffee pudding with vanilla ice cream

Lemon posset with homemade shortbread

Chocolate brownie with vanilla ice cream

5.95 each

ICE CREAM AND SORBET

Homemade ice creams: vanilla, caramel, chocolate

3 scoops 5.95

2 scoops 3.95

1 scoop 1.95

Homemade sorbets; strawberry and cherry, blood orange, apple,

3 scoops 4.50

2 scoops 2.95

1 scoop 1.50

Platter with a selection of local cheeses served with homemade chutney

7.95

Dessert wine: Trentham Noble Taminga Australia 2008 (half bottle)

Lifted citrus and apricot aromas with luscious honey sweetness.

£18.50 per half bottle