

Starters

POTTED DEVON CRAB † 8.25

Potted Devon crab, horseradish, topped with a dill butter, served with crisp sourdough bloomer 406kcal

PEA & MINT SOUP (V) 5.50

A vibrant pea & mint soup, served with warm ciabatta and butter 428kcal
Available as a vegan option (VE) 370kcal

TASTE OF HAGGIS 7.25

Haggis, swede mash, mashed potato and whisky sauce 346kcal
Vegetarian option available (V) 371kcal

Classics

STEAK & ALE PIE 16.75

Steak & Ale pie served with a charred Hispi cabbage wedge, buttered mash and Merlot beef dripping gravy 1489kcal

HAGGIS & POTATO PIE 15.25

Neeps & tatties topped with 1833 Barber's Vintage Cheddar, served with buttered mash, charred Hispi cabbage wedge and whisky sauce 1533kcal
Vegetarian option available (V) 1597kcal

VINTAGE CHEDDAR MAC & CHEESE (V) 12.95

With 1833 Barber's Vintage Cheddar and fresh side salad 725kcal

PULLED MUSHROOM CHILLI (VE) 14.95

Pulled smoky mushroom chilli served with parsley basmati rice, guacamole and pickled red onion 780kcal

INVISIBLE MAC(MILLAN) & CHEESE 1.00

You'll not receive a dish of any sort, but you can enjoy making a £1 donation to Macmillan Cancer Support

HAKE & ROMESCO RAGOUT † (N) 18.95

Grilled hake fillet with a romesco white bean ragout, served with salsa verde and carrot crisps 533kcal

Desserts

CHOCOLATE CARAMEL TORTE (V) 6.25

A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream 536kcal

PEAR FRANGIPANE

WITH PISTACHIO (V) (N) 6.25

Encased in a flaky pastry, served with fresh double cream 576kcal
Available as a vegan option (VE) (N) 464kcal

STICKY TOFFEE PUDDING (V) 6.25

Indulgent and rich classic 480kcal served with Jersey clotted cream ice cream 126kcal or custard 104kcal

Adults need around 2,000 kcal a day

SEE REVERSE FOR OUR GK APP (INFO ON MENUS, ALLERGENS, ORDER AND PAY)



The White Hart

The city of Edinburgh's most ancient tavern.
Follow in the footsteps of Oliver Cromwell, William
Wordsworth and Robert Burns, by enjoying a tankard
of fine ale or one of our world-famous whiskies.

Founded in 1516, The White Hart is named after the rarest of all highland creatures, which can be spotted sometimes no more than once in a century. It was used as a heraldic symbol in the 14th century by King Richard II, and for almost five hundred years has welcomed travellers through these doors.

In keeping with these traditions, The White Hart continues to offer its patrons a wide selection of traditional food and drink, from our award-winning haggis to our champion ales.



SCAN TO DOWNLOAD OR VIEW THE GK APP TO SEE OUR MENUS, ALLERGENS AND TO ORDER & PAY

Adults need around 2,000 kcal a day

You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk
(V) Suitable for Vegetarians. (VE) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

(N) Dish contains Nuts.† Fish, poultry and shellfish dishes may contain bones and/or shell.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our pear frangipane with pistachio contains a number of nut derivatives. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering.

Dishes may contain alcohol. Calorie counts are correct at time of print.