



**Best of both: The White Hart is a traditional drinking pub which also serves exceptional food.**

# White Hart gets off to flying start



White Hart Hotel owner and celebrity chef Chris Coubrough's recipe for running a successful pub is a simple one – great food, great service, great atmosphere.

It is those principles which have won his pubs and luxury hotels a host of awards.

And the star of ITV1's Coastal Kitchen is now bringing his award-winning brand of hospitality to south Norfolk.

The White Hart Hotel at Hingham is the fifth addition to the Flying Kiwi Inns, which also includes the King's Head at Letheringsett, which was named the Good Pub Guide's Norfolk dining pub of the year in 2010, the Crown Inn at East Rudham, which won the accolade the previous year, the Ship Hotel at Brancaster and the Crown Hotel at Wells.

This stunning building in Hingham's historic Georgian Market Place was given a complete top-to-toe refurbishment to restore the landmark building to its former glory and begin a new chapter in its history.

It's a stone's throw from Wymondham

***The White Hart Hotel at Hingham is the latest addition to Flying Kiwi Inns' portfolio of pubs and hotels. Emma Lee pays a visit.***

and Attleborough and just 20 minutes drive from Norwich. It's a welcome addition to south Norfolk's foodie scene.

Since its re-opening in March, The White Hart Hotel aims to offer everyone who walks through the door the best aspects of a traditional drinking pub with the added bonus of exceptional food, making it well worth a special trip.

There are comfy sofas nestled beside welcoming wood-burners, where you can relax and enjoy the papers and a pint of Norfolk Kiwi, which is brewed by Chris's wife, Jo, using hops grown at Barsham, or Adnams Southwold Bitter.

Seating up to 120 diners across two floors, each dining room has its own personality – on the ground floor both the gallery and upper bar areas can be reconfigured to accommodate large parties, while the first floor has been transformed to offer the "wow" factor.

During warmer months the outdoor courtyard area comes in to its own, offering alfresco dining.

Creating subtle elegance has been the key with the decor – the aim is to make customers feel equally at home whether enjoying a special celebration or just popping in for a drink and a bite to eat.

Chris and his staff pride themselves on going the extra mile for their customers,



and manager of the White Hart Hotel Ben Gibbins, whose impressive CV in the hospitality industry includes Tatlers and Reeds in Norwich and the Somerleyton Estate, regularly listens to feedback to ensure the White Hart permanently exceeds people's expectations.

The menu makes the most of the fantastic produce that Norfolk has to offer and changes according to what's in season.

Alongside the a la carte, specials and grill menus there's a set two-course and three-course lunch menu available for £12.95 and £14.95 respectively, Sunday lunch menu and curry night every Monday.

Bookings are now being taken for Christmas and New Year – and special party menus can be tailored according to taste and budget.



**The White Hart Hotel**  
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