



THE WHITE HART
AT FYFIELD



ST VALENTINE'S - EVENING MENU

Wednesday 14 February 2018

TO NIBBLE

Smoked chicken leg, brioche, lemon
Cured mackerel, horseradish, fish skin
Lincolnshire Poacher, feuille de brick, cranberry, walnut

STARTERS

Poached salmon ballotine, fennel bhaji, dill crème fraiche
Winter vegetable salad, milk curd, quails egg, braised hazelnuts

MAINS

Roast lamb rump, confit lamb breast, spiced red onions, fondant potato
Pan fried turbot, brassicas, hazelnuts, Hen of the Wood mushroom
Jerusalem artichoke spelt risotto, chive, red vein sorrel

PUDDINGS

Hot chocolate fondant, chocolate brownie, salted caramel ice cream
Ginger parkin, white chocolate, rhubarb

£49 per person

CHEESE TO SHARE (£9 extra course if desired)

British cheeses, Waldorf salad, six seed wafers

Menu to order on the night • Limited places • Bookings only • £20pp Deposit required

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.

Suppliers include Manor Farm, Fyfield; Swannybrook Farm, Kingston Bagpuise; Home Farm, Kelmscott; Millet's Farm, Garford; Vicar's game, Ashampstead; Wessex Mill, Wantage; Bucksom Salad, Long Crendon; Flying Fish, Cornwall.



**South East England
Restaurant of the Year 2017**



2 AA rosettes for culinary excellence