



THE WHITE HART
AT FYFIELD

Game Night Tasting Menu

Thursday 14 November 2024, 7pm

Venison tartare, brioche, dehydrated egg yolk, pickles

Partridge and wild mushroom consommé, confit leg wonton, cremini mushrooms

Breast of pigeon, smoked beetroot, beetroot relish, pickled leaves, roasted beetroot puree, crème de cassis infused blackberries

Cep-rolled muntjac loin, venison haunch and quince ravioli, port braised salsify, quince gel, venison and sloe gin jus

Spiced apple crumble soufflé, yoghurt sorbet, berry crème Anglaise

£75 per person

A wine flight and a special selection of individual wines will be available to order on the night to compliment the dishes

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; Home Farm, Kelmscott; Millet's Farm, Garford; Vicar's game, Ashampstead; Wessex Mill, Wantage; Bucksom Salad, Long Crendon; Flying Fish, Cornwall.

