



THE WHITE HART
AT FYFIELD

Jubilee Lunch Menu Sunday 5th June 2022

STARTERS

Prawn cocktail, marie rose, little gem, brown bread

Coronation chicken terrine, apricot gel, pickled onions, crispy chicken skin

Cheddar custard, pickled onion, marmite croutons, chive oil

Courgette soup, courgette salsa

MAINS

Slow-roasted belly of Kelmscott pork, apple, carrots, celeriac purée, crackling, cider jus

Pan fried salmon, herb new potatoes, baby radish, broad beans, parsley sauce

Spring vegetable salad, goat's cheese, goat's milk gel

Roast 28-day aged sirloin of beef, Yorkshire pudding, garden vegetables, cauliflower cheese, red wine jus

PUDDINGS

Jubilee Masterchef pudding - Lemon Swiss roll trifle, toasted almonds, white chocolate

Sticky toffee pudding, warm toffee sauce, praline tuille, vanilla ice cream

Wood-fired peach, vanilla mousse tartlet

Queens pudding, local Bucksom strawberries

British cheeses with crackers and accompaniments (£3 extra)

2 courses £33

3 courses £36

* For details of all allergens, please ask a member of the team for the allergen notes

Children's menu available - just ask a member of the team

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.

