

New Year's Day Lunch Menu

Thursday 1st January 2026

STARTERS

White onion soup, pickled and crispy onions, marmite and cheese soda bread (V, VG, GF)

Whipped chicken liver parfait, orange and beetroot salad, rosemary brioche

Goats cheese and red onion tart, figs, hazelnut dressing (V, VG, GF)

White Hart smoked salmon prawn cocktail, cucumber, crème fraîche, lemon, soda bread

Ham hock terrine, piccalilli, sour dough croutons (GF)

MAINS

Roast chicken breast, mustard creamed leeks, horseradish mash, rosemary jus (GF)

Beef rump cap steak, proper chips, broccoli and béarnaise gratin, watercress

Roast cod fillet, bacon cabbage, parsnips three ways, Cavolo Nero (GF)

Slow-roasted Kelmscott pork belly, potato fondant, apple, carrot, crackling, cider jus (GF)

Mushroom, onion and truffle tarte fine, rocket and Parmesan salad (V, VG)

PUDDINGS

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

Vanilla crème brûlée, berry compote (GF)

Spiced apple mousse, shortbread, candied walnut ice cream (can be GF w/out s/bread)

Dark chocolate ganache, gingerbread, stem ginger ice cream

British cheeses, sourdough crackers, accompaniments (£3 supplement)

2 courses £42

3 courses £47

* 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.

