

## **New Year's Day Lunch Menu**

### **Thursday 1<sup>st</sup> 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 creme 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.

