



THE WHITE HART
AT FYFIELD

SPRING TASTING MENU

Wednesday 15th May 2019

TO NIBBLE

Home-cured lamb, local wild garlic, sorrel, crostini

STARTER

Spring vegetable salad, pea mousse, goat's curd

FISH

Sea trout, pearl barley, nettle, duck egg

MAIN

Pan roasted duck breast, radicchio, steamed bun, clementine and carrot puree

DESSERT

Assiette of strawberries of lavender

£45 per person

Wine Flight available to order on the evening

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