

THE WHITE HART AT HOME - Gourmand

Make dining at home the new dining out in Lockdown 3.0

Delivered to your doorstep, requiring minimal effort to turn a meal into an occasion.

Everything pre-prepared for you to assemble, heat up or oven cook.

Full instructions and step-by-step video provided.

2/3 courses £25/£30

Stone Bass "Tataki"

ponzu & soy dressing, avocado, red chilli & coriander with red onion & ginger salad (DF/GF)

Braised Lentils with Swiss Chard, Turnip & Parsley Agnolotti

thyme scented broth with lamb's leaf & horseradish vinaigrette (V/DF)

Wytham Woods Venison Kofta Kebab

pomegranate, minted cucumber yoghurt, venison lahmacun bread & tomato relish

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Slow Braised Indian Spiced Lamb

beetroot & celeriac gratin, beetroot & cumin puree, garlic crème fraîche, puffed wild rice, braised spinach leaf in shallot, garlic & fenugreek, toasted black mustard seed relish (GF)

Roast Fillet of Salmon

crushed potatoes, wilted baby gem, salmon belly scotch egg, champagne & butter sauce, crispy salmon skin & brown shrimp scratchings, salt & vinegar straw potato (GF)

Pumpkin & Spinach Pithivier

Romesco sauce, tender stem broccoli, pumpkin fondants & seed vinaigrette (DF, VE)

Chargrilled Cote De Boeuf

The White Hart's famous beer battered & triple cooked chips, peppercorn sauce, Café de Paris butter, thyme & garlic roasted field mushroom, cured plum tomato & watercress, sprouting broccoli in lemon & cashew nut butter. For 2 to share, £25 supplement

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Pear Financier & Pedro Ximénez Crème Anglaise

brandy snap, clotted cream & pear compote

Poached Yorkshire Forced Rhubarb

white chocolate & almond cream, honeycomb & pistachio olive oil cake (VE, DF)

Oxford Blue Cheese

oatcakes, celery & plum chutney (GF)

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Mini homemade Sourdough Loaf, salted butter & whipped smoked cods roe dip £4

Lobster Bisque Appetiser £5 (DF/GF)

House Mixed Olives £3.50 (DF/GF)

Homemade Dark Chocolate & Grand Marnier Truffles £3 (GF)