

# THE WHITE HART AT HOME - Gourmet

*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**

## **Hand Rolled King Scallop, Squid Ink & Prawn Ravioli**

lemongrass, ginger & lobster bisque, spring onion & black sesame seeds (DF)

## **Home Cured Oxfordshire Beef**

Jerusalem artichoke & Dijon mustard emulsion, Oxford Blue, rocket, artichoke crisps, crispy capers & confit egg yolk (GF)

## **Twice Baked Goats Cheese & Cheddar Souffle**

poached pear, watercress, chicory & walnut salad (V)

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## **Slow Cooked Confit Duck Leg**

Puy lentils, celeriac, kale, root vegetable pan haggerty & foie gras & red wine sauce (GF)

## **Paupiette of Haddock & Spinach**

braised leeks & celery, mussel velouté, smoked mackerel pomme purée & potato galette, chive oil & Avruga caviar (GF)

## **Black Truffle Arancini**

celeriac remoulade, pickled celeriac puree, Parmesan shavings & white truffle oil (VE – with no Parmesan)

## **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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## **Dark Chocolate Délice & Crème Fraiche**

blackberries, chocolate crackling, fresh mint, blackberry sorbet (GF/DF/VE – with no crème fraiche)

## **Cashew & Coconut Cheesecake**

mango sorbet, pineapple salsa & crisp, candied pumpkin seeds & pistachio (GF/DF/VE)

## **Oxford Blue Cheese**

oat cakes, 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)