



Chef’s Message

Head Chef Ben and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Grazing & Sharing

Pigs in Blankets 7.50
honey & wholegrain mustard glaze
(*G, S, MU, SD / CE*) 466 kcal

Salt & Pepper Squid 11.95
chilli jam, garlic mayonnaise, lime (*MO, E, G, S*) 412 kcal

Lynwood Sourdough (v, veo) 7.50
salted Netherend butter, balsamic,
olive oil (*G, D, SD / N, MU*) 583 kcal

Marinated Mixed Olives (ve, gf) 6.25
(*SD*) 194 kcal

Pork & Sage Sausage Roll 8.50
White Hart Royal brown sauce,
cornichons, pickles
(*D, G, E, SD, F, S / P, L, CE*) 1099 kcal

Starters

Soup of the Day (gfo) 8.95
toasted ciabatta, Netherend butter ask *for allergens & calories*

Rosemary & Garlic Camembert (v, gfo) 12.50
Lynwood toasted sourdough, heritage tomato (*D, G, SD, MU / S, E*) 560 kcal

Chicken Liver Parfait 10.50
onion chutney, balsamic croûtes, dressed leaves (*G, SD, D / CE, MU, E*) 494 kcal

Roasted Garlic, Lemon & Cumin Houmous (v, veo, gfo) 8.50
flatbread (*SE, G / L, S, CE, MU*) 743 kcal

Whipped Goat’s Curd (v, gf) 10.50
beetroot, chicory leaf, Cabernet Sauvignon vinaigrette, toasted seeds
(*D, SD / G, L, N, S, CE, MU*) 343 kcal

Potted Smoked Mackerel Pâté (gfo) 12.00
lemon crème fraîche, dill butter, pickled cucumber, croûtes
(*F, D, G, SD / L, S, E, CE*) 626 kcal

Country Sharer 21.50
sausage rolls, pickles, caramelised onion chutney, pigs in blankets,
Westcombe Cheddar, chicken pâté, dressed salad (*G, SD, MU, E, D / N, SE, CE*) 1221 kcal

Main Courses

Fish & Chips (gf) 16.50/19.95
beer-battered North Sea haddock, chunky chips, mushy peas,
tartare sauce, lemon (*F, E, SD / D*) 771 kcal / 1279 kcal

Cumberland Sausage & Mash 19.50
seasonal vegetables, confit onion, red wine gravy
(*G, SD, CE, D, S / N, MU, SE*) 869 kcal

Pan Fried Lamb’s Liver & Smoked Pancetta (gf) 19.95
caramelised sherry onions, mashed potato, pan gravy
(*D, CE, SD / G, S, MU*) 610 kcal

Duck Breast (gf) 28.95
fondant potato, parsnip purée, cavolo nero, cherry compôte (*SD, CE, D*) 1073 kcal

Butter Roasted Hake Fillet (gf) 26.95
samphire, new potatoes, chive & shallot cream, crispy capers
(*SD, D, F / MO, C, CE, MU*) 510 kcal

Pan Fried Gilt Head Sea Bream (gf) 26.95
Thai coconut & lemongrass curry, wild rice, spring onion
(*F, D, C / G, P, L, S, D, CE, MU, SE*) 532 kcal

8oz Sirloin Steak (gf) 34.95
button mushrooms, plum tomato, chunky chips (*D / CE, MU*) 602 kcal
add peppercorn sauce (*D, CE, SD*) 162 kcal 3.50, **add** blue cheese sauce (*D*) 366 kcal 3.50

Blade of Beef (gf) 28.95
buttered mash potato, baby onions, kale, button mushrooms,
red wine gravy (*SD, D, CE / MU*) 977 kcal

Beef Short Rib & Marrow Burger (gfo) 21.50
Monterey Jack Cheddar, streaky bacon, aioli, tomato chutney,
pickle, skinny fries (*G, D, E, SD*) 1258 kcal
upgrade to dirty fries (*MU, SD, G, E*) 407 kcal 4.00

Crispy Halloumi Burger (v, gfo) 18.95
basil pesto mayonnaise, chilli jam, pickle, skinny fries (*D, E, G / SD*) 1171 kcal
upgrade to dirty fries (*MU, SD, G, E*) 407 kcal 4.00

Pie of the Day 17.95
seasonal vegetables, creamy mash or chunky chips, gravy ask *for allergens & calories*

Butternut Squash, Sage & Onion Croquettes (v, gf) 19.50
leek & Parmesan fondue, cavolo nero (*D, E / S, CE, MU*) 728 kcal

Wild Mushroom & Spinach Gnocchi (v, veo) 18.95
confit garlic, green pesto, lemon & tarragon pangrattato (*G, D / S, MU, CE*) 644 kcal
add chicken (gf) (*D*) 144 kcal 6.00 , **add** halloumi (*D*) 123 kcal 5.00

Corn-Fed Chicken Supreme (gf) 24.95
tomato, chorizo, red pepper & butterbeans ragout, crispy sage
(*SD, D, CE / L, S, MU*) 953 kcal

Burratina Salad (v, gf) 18.95
heritage beetroot, quinoa, toasted pumpkin seeds,
truffle honey & sherry dressing (*D, SD / G, N, S, E, CE, SE, MU*) 852 kcal

Chicken Caesar salad (vo, gf) 19.95
baby gem lettuce, smoked bacon, anchovies, croutons, Parmesan dressing
(*F, SD, G, E, S / CE, SE, SD*) 541 kcal **add** halloumi (*D*) 123 kcal 5.00

Sides

Sticky Red Cabbage (ve, gf) (*SD*) 625 kcal 5.95

Autumn Brassicas (v, gf) 6.50
chilli & garlic oil (*D*) 331 kcal

Tempura Cauliflower (v, veo, gf) 7.95
harissa mayonnaise, coriander
(*MU / S, CE*) 367 kcal

Rocket & Aged Parmesan Salad (v, veo, gf) ... 5.95
balsamic (*D, SD*) 153 kcal

Chunky Chips (ve, gf) 286 kcal 5.50

Dirty Fries (v) 8.50
chilli & honey, aioli, Parmesan, pickle, fried onion
(*MU, SD, G, E*) 407 kcal **add** beef brisket (*SD, CE*) 106 kcal 4.00

Invisible Chips 2.00
0% FAT, 100% HOSPITALITY

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk



Desserts

Bramley Apple & Blackberry Crumble (v) 9.95
custard or pouring cream (*E, D, G, S*) 1121 kcal

Sticky Toffee Pudding (v, gf) 9.95
butterscotch sauce, vanilla ice cream (*E, D, S / N*) 1228 kcal

Chocolate & Coconut Mousse (ve, gfo) 9.95
crunchy pumpkin seed granola (*G / C, F, P, N, S, CE, MU, SE*) 1145 kcal

Pavlova (v, gf) 10.95
chantilly, Cotswold lavender honey, macerated figs (*SD, E, D, S*) 1097 kcal

Black Forest Knickerbocker Glory (v) 10.95
kirsch cherry, chocolate brownie, vanilla ice cream, marshmallows
(*E, G, D, SD, S / N*) 792 kcal

Treacle Tart (v) 9.95
clotted cream, candied orange (*G, D, E / S*) 1149 kcal

Cheeseboard (v) 16.95
Godminster Cheddar, Cotswold White Brie, Oxford Blue,
grapes, celery, crackers, honey (*G, D, CE / P, L, N, S, MU, SE*) 1343 kcal

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



White Hart Royal Hotel

Moreton-in-Marsh



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.



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Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.whitehartroyal.co.uk



Part of The Coaching Inn Group

