



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.

Brunch

Served Monday – Saturday until 2pm • Sunday until 11.45am

Full Royal Breakfast	14.95
bacon, sausage, mushroom, tomato, black pudding, baked beans, hash brown, choice of eggs <i>(G, E, D, SD / CE, MU) 975 kcal</i>	
Vegan Breakfast (ve, gfo).....	13.95
vegan sausage, vegan black pudding, grilled tomato, mushrooms, hash browns, baked beans <i>(G, SD, D / N) 632 kcal</i>	
Pancakes (vo, veo, gf).....	8.95
maple syrup, fresh fruit <i>(G, E, D) 581 kcal</i>	

Sausage or Bacon Bap	7.25
White Hart Royal brown sauce or ketchup <i>bacon (G, S, E, D) 622 kcal, sausage (G, S, E, D, SD) 586 kcal</i> add a fried egg <i>(E) 60 kcal</i> 3.00	
Shakshuka Eggs (vo, gfo).....	10.95
red pepper, chorizo, fresh herb, flatbread <i>(E, G, D, SD / S) 341 kcal</i>	
Hot Smoked Salmon & Avocado	13.95
sourdough, crispy capers, sriracha <i>(G, F / P, N, CE, MU) 258 kcal</i>	

Grazing & Sharing

Pigs in Blankets	7.50
honey & wholegrain mustard glaze <i>(G, S, MU, SD / CE) 466 kcal</i>	
Salt & Pepper Squid	11.95
chilli jam, garlic mayonnaise, lime <i>(MO, E, G, S) 412 kcal</i>	

Lynwood Sourdough (v, veo).....	7.50
salted Netherend butter, balsamic, olive oil <i>(G, D, SD / N, MU) 583 kcal</i>	
Marinated Mixed Olives (ve, gf)	6.25
<i>(SD) 194 kcal</i>	

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

Starters

Soup of the Day (gfo).....	8.95
toasted ciabatta, Netherend butter <i>ask for allergens & calories</i>	
Rosemary & Garlic Camembert (v, gfo).....	12.50
Lynwood toasted sourdough, heritage tomato <i>(D, G, SD, MU / S, E) 560 kcal</i>	
Chicken Liver Parfait	10.50
onion chutney, balsamic croûtes, dressed leaves <i>(G, SD, D / CE, MU, E) 494 kcal</i>	
Roasted Garlic, Lemon & Cumin Houmous (v, veo, gfo).....	8.50
flatbread <i>(SE, G / L, S, CE, MU) 743 kcal</i>	

Whipped Goat’s Curd (v, gf).....	10.50
beetroot, chicory leaf, Cabernet Sauvignon vinaigrette, toasted seeds <i>(D, SD / G, L, N, S, CE, MU) 343 kcal</i>	
Potted Smoked Mackerel Pâté (gfo).....	12.00
lemon crème fraîche, dill butter, pickled cucumber, croûtes <i>(F, D, G, SD / L, S, E, CE) 626 kcal</i>	
Country Sharer	21.50
sausage rolls, pickles, caramelised onion chutney, pigs in blankets, Westcombe Cheddar, chicken pâté, dressed salad <i>(G, SD, MU, E, D / N, SE, CE) 1221 kcal</i>	

Classic Sandwiches

white or wholemeal bloomer, salad, skinny fries (gfo)

Beef & Horseradish (gfo) <i>(G, E, D, MU, SD / L, S, CE, SE) 589 kcal</i>	13.95
Hot Smoked Salmon (gfo).....	13.95
lemon, cream cheese, cucumber, watercress <i>(F, D, G, MU / L, S, E, CE, SE) 725 kcal</i>	
Bacon, Lettuce & Tomato (gfo).....	13.95
<i>(G, E, D, MU, SD / L, S, CE, SE) 978 kcal</i>	
Westcombe Cheddar Cheese (v, gfo).....	11.95
watercress, tomato chutney <i>(D, E, SD, G, MU / L, S, CE, SE) 964 kcal</i>	

ADD
A CUP
OF SOUP
3.00

Artisan Sandwiches

salad, skinny fries (gfo)

Chicken Caesar (gfo).....	14.95
Parmesan, lettuce, streaky bacon <i>(G, E, D, MU, SD, F / L, S, CE, SE) 1096 kcal</i>	
Fish Finger Goujon Bap (gfo).....	14.95
tartare sauce, baby gem lettuce <i>(G, F, MU, E, SD, D / L, S, D, CE, SE) 1239 kcal</i>	
Mozzarella, Basil Pesto & Heritage Tomato (v, gfo).....	13.50
<i>(G, MU, D / L, S, E, CE, SE) 715 kcal</i>	
Roast Bap of the Day <i>ask for allergens & calories</i>	15.95

Sunday Roasts

Striploin of Beef (gfo).....	24.95
Yorkshire pudding, roast potatoes, season’s best vegetables, red wine gravy <i>(G, D, E, SD, CE / N, L, SE) 989 kcal</i>	
Roast Chicken Supreme (gfo).....	21.95
Yorkshire pudding, roast potatoes, season’s best vegetables, red wine gravy <i>(G, D, E, SD, CE / N, L, SE) 1137 kcal</i>	

Loin of Pork (gfo).....	21.95
Yorkshire pudding, roast potatoes, season’s best vegetables, red wine gravy <i>(G, D, E, SD, CE / N, L, SE) 915 kcal</i>	
Nutless Roast (v, veo).....	18.95
Yorkshire pudding, roast potatoes, season’s best vegetables, red wine gravy <i>(G, D, SD, CE, E / S) 932 kcal</i>	

Main Courses

Fish & Chips (gf).....	16.50/19.95
beer-battered North Sea haddock, chunky chips, mushy peas, tartare sauce, lemon <i>(F, E, SD / D) 771 kcal / 1279 kcal</i>	
Beef Short Rib & Marrow Burger (gfo).....	21.50
Monterey Jack Cheddar, streaky bacon, aioli, tomato chutney, pickle, skinny fries <i>(G, D, E, SD) 1258 kcal</i> upgrade to dirty fries <i>(MU, SD, G, E) 407 kcal</i> 4.00	
Crispy Halloumi Burger (v, gfo).....	18.95
basil pesto mayonnaise, chilli jam, pickle, skinny fries <i>(D, E, G / SD) 1171 kcal</i> upgrade to dirty fries <i>(MU, SD, G, E) 407 kcal</i> 4.00	

Wild Mushroom & Spinach Gnocchi (v, veo).....	18.95
confit garlic, green pesto, lemon & tarragon pangrattato <i>(G, D / S, MU, CE) 644 kcal</i> add chicken (gf) <i>(D) 144 kcal</i> 6.00 , add halloumi <i>(D) 123 kcal</i> 5.00	
Burratina Salad (v, gf).....	18.95
heritage beetroot, quinoa, toasted pumpkin seeds, truffle honey & sherry dressing <i>(D, SD / G, N, S, E, CE, SE, MU) 852 kcal</i>	
Chicken Caesar salad (vo, gf).....	19.95
baby gem lettuce, smoked bacon, anchovies, croutons, Parmesan dressing <i>(F, SD, G, E, S / CE, SE, SD) 541 kcal</i> add halloumi <i>(D) 123 kcal</i> 5.00	

Sides

Sticky Red Cabbage (ve, gf) <i>(SD) 625 kcal</i>	5.95
Autumn Brassicas (v, gf).....	6.50
chilli & garlic oil <i>(D) 331 kcal</i>	
Cauliflower Cheese (v).....	6.50
<i>(G, D / S) 430 kcal</i>	

Rocket & Aged Parmesan Salad (v, veo, gf)....	5.95
balsamic <i>(D, SD) 153 kcal</i>	
Chunky Chips (ve, gf) <i>286 kcal</i>	5.50
Roast Potatoes & Yorkshire Pudding (v)	7.95
extra gravy <i>(G, E, D, SD / S) 1303 kcal</i>	

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



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.



Be Inn the Know

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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

