EVENING MENU

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.*



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.

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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.whitehartroyal.co.uk

AW26PREMEVEWEBV1WHR

White Hart Royal Hotel

Moreton-in-Marsh

A LITTLE SOMETHING

To enjoy with a drink while you choose

Sticky Pigs in Blankets
Soy, honey & black sesame
G, S, D, SD, SE / P, N / 707 kcal 9.50

Pumpkin Houmous
Harissa oil, flatbread
G, SE, SD / L, S, MU / 567 kcal VE, GFO 6.95

Artisan Bread Selection
Whipped sea salt & olive oil butter
G, D, S, SE / E / 1101 kcal V, GFO 7.95

Buttermilk Chicken Tenders
BBQ cola dipping sauce
G, S, D, CE / 683 kcal 8.50

Marinated Mixed Olives
SD / 221 kcal VE, GF 6.50

STARTERS

Chef's Soup of the Day
Toasted ciabatta, Netherend farm butter
Ask for allergens & calories VO, VEO, GFO 8.95

Woodland Mushrooms
Brioche toast, pickled shallot rings,
Gorgonzola & tarragon cream
G, E, D, SD / 558 kcal V, GFO 11.95

Chef's Recommendation
Chalk Stream Trout Gravadlax
Gin & tonic gel, dill crème fraîche, pickled cucumber
F, D, SD / CE, MU / 339 kcal GF 13.95

Chicken Liver Parfait
Plum & ginger chutney, cornichons, onion loaf
G, S, D, MU, SD / E / 434 kcal GFO 12.95

Beetroot Arancini
Roast celeriac, chicory, apple, maple
CE / 665 kcal VE, GF 10.50

Rosemary & Garlic-Baked Camembert
Focaccia, chilli jam
G, D, SD, S, MU / E / 753 kcal V, GFO 12.95

MAINS

Fish & Chips
Beer-battered North Sea haddock,
chunky chips, mushy peas,
tartare sauce, lemon
F, E, SD / D / 861/1111 kcal GF 16.95/19.95

Pie of the Day
Seasonal vegetables,
creamy mash or chunky chips
Ask for allergens & calories 21.50

Cod Loin
Samphire, tomato, chorizo, butterbean
& Cornish mussel bouillabaisse
D, F, CE, MO / C, S, SD / 411 kcal GFO 25.95

Chef's Recommendation
Braised Pig Cheeks
Salt-baked celeriac, pomme purée,
red cabbage, Bramley apple, vanilla
D, CE, SD / 991 kcal GFO 23.95

Sea Bass
Golden sultana purée,
charred leeks, new potatoes,
preserved lemon & caper brown butter
F, D, SD / G, N, SE / 624 kcal GF 26.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Pan-Fried Lamb's Liver & Smoked Pancetta
Caramelised sherry onions, mashed potato, pan gravy
CE, SD, D, G / F, S / 864 kcal GFO 19.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Butter Chicken Curry
Naan bread, fragrant pilau rice, coriander
G, D, SD / CE, MU / 1124 kcal GFO 19.95

Pumpkin & Sage Ravioli
Tenderstem broccoli, Parmesan
G, S, E, D / SD / 789 kcal V 20.95

Beef Short Rib & Marrow Burger
Smoked Applewood Cheddar,
streaky bacon, aioli, pickle, skin-on fries
G, E, D, SD / S, CE, MU / 1258 kcal GFO 21.95

Spiced Vegan Burger
Brioche bun, harissa mayonnaise, beef tomato,
baby gem, pickle, skin-on fries
G, MU / 572 kcal VE 19.95

6oz Bavette Steak Frites
Café de Paris butter, crisp green salad, skin-on fries,
aioli dip **G, F, E, D, CE, MU, SD** / 658 kcal GFO 25.95
Add Peppercorn Sauce D, CE, SD 4.95

SEASONAL SALADS

Chef's Recommendation
Crispy Duck Salad
Roasted pineapple, pickled kohlrabi,
coriander, Thai sesame dressing
S, SE, SD / CE, MU / 566 kcal GF 21.95

Lentil, Courgette & Feta Salad
Roasted butternut squash, pumpkin seed,
basil pesto, parsnip crisps
G, D / S, CE, MU, SE, SD / 756 kcal GFO 18.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Chicken Caesar Salad
Anchovies, bacon, croutons,
cos lettuce, Parmesan dressing
G, F, S, E, D / SE, CE, SD / 1109 kcal GFO 21.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SIDES

Maple-Glazed Chantenay Carrots
D, SD / 216 kcal V, VEO, GF 5.95

Kale & Sprouts
Chilli & garlic dressing
S, D / 236 kcal V, GF 5.95

Port-Braised Red Cabbage
Port wine-braised red cabbage
SD / 130 kcal VE, GF 6.25

Mixed Green Salad
White Hart house vinaigrette
MU, SD / 111 kcal VE, GF 4.95

Beer-Battered Onion Rings
Peppercorn sauce **D, SD** / 379 kcal GF 6.25

Truffle & Parmesan Skin-On Fries
Garlic aioli **G, D, E** / 298 kcal V, GFO 5.50

Chunky Chips
Salted G / 286 kcal VE, GFO 5.25

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.

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

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.