



Welcome to The White Buck, we're about honest food, well sourced seasonal ingredients, and quality cuts of meat. Crafted by our team of talented chefs. We'd love to hear your feedback. Stuart Earp – General Manager. Bisterne Close, Burley, Hampshire BH24 4AZ, Tel: 01425 402264, Email: whitebuckinn@fullers.co.uk

whitebuckburley.co.uk



@WhiteBuckBurley



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NEW FOREST FEAST NIGHT

January 31st

Sharer for the table

Bar board of sausage roll, pork pie, pork scratchings, Scotch egg, apple sauce, piccalilli, fresh bread

Served from a picnic hamper

Seared pigeon

Pearl barley, Fullers black pudding, parsley watercress salad with raspberry dressing

Venison casserole

Blue cheese & leek dumpling, root vegetables

Wild mushroom & blue Monday risotto

Wild rocket

Apple and blackberry crumble

Crème anglaise

£35 per person with a 125ml glass of our sommelier's choice of wine for each course

Head Chef, Jade Clark
The White Buck



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen,