

Ben Miller  
HEAD CHEF

THE WHITE  
HORSE INN

**FOR THE TABLE** – *Serves Two*

SODT Bakery Rye & Corn Breads £3

Sun-dried Tomato Queen Olives £3

**STARTERS**

- Slow-braised Duck fried in Panko & Sesame Seed £12  
*Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce*
- Slow-braised Pork Cheek with Pumpkin Purée and Toasted Almonds £12  
*Spanish Morcilla, Calcot Farm air-dried Coppa*
- Smoked Haddock Risotto, Poached Egg, home cured Gravavlax - *gf* £13
- British Mussels steamed in Cider and Double Cream £11/£20  
*Smoked Bacon, Leeks, Artisan Bread*
- Curried Squash, Lentil & Coconut Soup - *vegan* £8
- Deep-fried Truffle Mac' & Cheese – *vegetarian* £10  
*Celeriac Purée, Wilted Spinach, sautéed Wild Mushrooms*

**MAINS**

- Slow-braised Shoulder of local Venison with Dauphinoise Potato £26  
*Puy Lentils, Braised Red Cabbage, Celeriac Purée*
- Fillet of Beef with Duck-fat Potato Galette and Red Wine Jus £34  
*Wild Mushrooms, slow-roasted Carrot, Onion Purée*
- Pan-roasted Skate Wing with slow-roasted Shallots - *gf* £26  
*Creamed Potato, wilted Spinach, Chicken Jus*
- Provençale day-boat Fish Stew with Mussels & King Prawns £26  
*Saffron, Fennel, Garlic Rouille, Artisan Bread*
- Spiced, roasted Cauliflower with crisp Onion Bhaji – *vegetarian* £20  
*Free-range Hen's Egg, Celeriac & Tahini Purée, wilted Spinach*
- Moroccan-spiced Roasted Vegetable Tagine, Preserved Lemon – *vegan* £20  
*Couscous with toasted Almonds, Tahini Dressing*

Friday, 17 November 2023

## CLASSICS

Fillet of Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£20
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Toasted Peanuts, crispy Fried Shallots, Tenderstem, Sweet Potato</i>	£24
6oz Fillet Steak with French Fries and Béarnaise Sauce <i>Dressed Baby Gem, Lambs Lettuce and Watercress</i>	£34

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## SIDES

Tomato & Red Onion Salad £4	Truffle & Parmesan Fries £4
Steamed Tenderstem £4	Hand cut Skin-on Chips £4
Fragrant Jasmine Rice £3	Classic French Fries £3

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## DESSERTS

£9

Roasted Apples & Calvados, caramelised Apple Parfait, Cinnamon Crisps	
Set Cappuccino Custard, Milk Foam, Chocolate Shavings and Amaretti	
Steamed Sutton Honey & Fig Pudding, Crème Anglaise, Pistachio <i>Homemade Yoghurt Sorbet, Honey Sauce</i>	
Apple & Blackberry Crumble, Madagascan Vanilla Ice Cream - <i>vegan, gf</i>	
Affogato - <i>vegan, gf</i>	£8
<i>Madagascan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso</i> <i>...add Baileys, Disaronno or Frangelico Liqueur</i>	£3.5
Duo of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney <i>Brighton Blue, High Weald Dairy, Horsted Keynes</i> <i>Tunworth, Hampshire Cheese Co, Basingstoke</i>	£9

## COFFEE & TEA

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness.

Double Espresso, Macchiato or Americano	£3.5
Flat White, Latte, Cappuccino, Mocha	£4

### Tea Pigs 'Tea Temples'

Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint	£3.5
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A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.