

STARTERS

Pheasant Boudin with caramelised Apple and Black Pudding <i>Slow-braised Puy Lentils, Celeriac Purée</i>	£12
Smoked Haddock Risotto, Poached Egg, home cured Gravavlax - <i>gf</i>	£12
British Mussels steamed in Cider & Double Cream <i>Smoked Bacon, Leeks, Artisan Bread</i>	£11/£20
Curried Squash, Lentil & Coconut Soup - <i>vegan</i>	£8
Deep-fried Truffle Mac' & Cheese - <i>vegetarian</i> <i>Celeriac Purée, Wilted Spinach, sautéed Wild Mushrooms</i>	£10

MAINS

Roast Sirloin of Beef with Horseradish Sauce	£26
Roast Belly of Pork with Apple Sauce <i>both served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage</i>	£24
Local Venison Stew in a rich Liquor with Herb Dumpling <i>Creamed Potatoes, Braised Red Cabbage</i>	£24
Provençale day-boat Fish Stew with Mussels & King Prawns <i>Saffron, Fennel, Garlic Rouille, Artisan Bread</i>	£26
Pan-roasted Skate Wing with slow-roasted Shallots - <i>gf</i> <i>Creamed Potato, wilted Spinach, Chicken Jus</i>	£26
Spiced, roasted Cauliflower with crisp Onion Bhaji - <i>vegetarian</i> <i>Free-range Hen's Egg, Celeriac & Tahini Purée, wilted Spinach</i>	£20
Moroccan-spiced Roasted Vegetable Tagine, Preserved Lemon - <i>vegan</i> <i>Couscous with toasted Almonds, Tahini Dressing</i>	£20

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

SIDES

SODT Bakery Rye & Corn Breads £3	Sun-dried Tomato Queen Olives £3
Tomato & Red Onion Salad £4	Truffle & Parmesan Fries £5
Steamed Tenderstem £4	Hand cut Skin-on Chips £4
Fragrant Jasmine Rice £4	Classic French Fries £4

DESSERTS

£9

Set Cappuccino Custard, Milk Foam, Chocolate Shavings and Biscotti

Steamed Sutton Honey & Fig Pudding, Crème Anglaise, Pistachio

Homemade Milk Ice Cream, Honey Sauce

Apple & Blackberry Crumble, Madagascan Vanilla Ice Cream - *vegan, gf*

Affogato - *vegan, gf*

£8

Madagascan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso

...add Baileys, Disaronno or Frangelico Liqueur

£3.5

Duo of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney

£9

Brighton Blue, High Weald Dairy, Horsted Keynes

Tunworth, Hampshire Cheese Co, Basingstoke

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

add Hazelnut, Caramel or Toffee Nut Syrup

£1

Tea Pigs 'Tea Temples'

Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

£3.5

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.

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