

Ben Miller
HEAD CHEF
Lunch & Dinner

THE WHITE
HORSE INN

FOR THE TABLE

SODT Bakery Rye & Corn Breads £4

Sun-dried Tomato Queen Olives £4

STARTERS

Feta Cheese, Roasted Beetroot, Blood Orange & Fennel Salad – **vegan, gf** £9
Toasted Hazelnuts, Olive Oil & Orange Dressing

Steamed British Mussels in a fragrant Thai Broth, with Lime & Coriander – **gf** £12

Slow-cooked Breast of Lamb with Blood Orange and Roasted Beetroot – **gf** £13
Mixed Leaf & Fennel Salad, Greek Yoghurt

Truffled Potato Espuma over soft-poached Hen's Egg with Pomme Paille £13
Mushroom & Onion Ragu, fresh Winter Truffle, Comté Gougère

Shellfish Bisque of King Prawns, Mussels & Scallop £14
Saffron Aioli, Gruyère Croûte

Cream of Jerusalem Artichoke Soup, White Truffle Oil, Comté Gougère – **vegetarian** £9

MAINS

10^{oz} Ribeye Steak, cooked to your liking with Béarnaise Sauce £34
French Fries, dressed Baby Gem, Lambs Lettuce & Watercress

Fillet of Beef, medium-rare, Potato Dauphinoise and Port & Stilton Sauce – **gf** £34
Wild Mushrooms, Fine Green Beans, Celeriac Purée

Slow Roasted Belly of Pork with Black Pudding Bonbon and pan-roasted Scallop £28
Fondant Potato, Carrot Puree, Tenderstem, Maderia Jus

Roasted Breast of Barbary Duck with a Comte topped Confit Leg Cottage Pie £26
Slow-braised Puy Lentils, smoked Alsace Bacon, roasted Shallot, Kale

Smoked Fillet of Haddock with Welsh Rarebit and Mussel Velouté £24
Creamed Potato, Wilted Spinach

Roasted Sweet Potato, Cauliflower & Chickpea Curry – **vegan** £18
Fragrant Jasmine Rice, Tenderstem, Fried Shallots

Roasted Indian-spiced Cauliflower with Onion Bhaji – **vegetarian** £20
Free-range Hen's Egg, Celeriac & Tahini Purée, wilted Spinach

CLASSICS

Chargrilled local Venison Burger with pulled Shoulder on Brioche Bun <i>Blue Cheese, caramelised Onion Confit, French Fries</i>	£22
Fish & Chips: Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£22
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Toasted Peanuts, crispy Fried Shallots, Tenderstem, Sweet Potato</i>	£24

SIDES

Tomato & Red Onion Salad £4	Truffle & Parmesan Fries £5
Steamed Tenderstem £4	Hand cut Skin-on Chips £4
Dressed Green Leaf Salad £4	Classic French Fries £4

DESSERTS

£9

Sticky Date, Apple & Walnut Pudding, Stout Ice Cream	
Poached Rhubarb and Custard Panna Cotta with Rhubarb Fool	
Spiced roasted Pineapple with Coconut Mousse and Passion Fruit Dressing - gf <i>Black Coconut Ice Cream</i>	
Warm Chocolate Brownie with Milk Chocolate Cream <i>Caffé Latte Espuma, Salted Chocolate Cookie</i>	
Bramley Apple & Blackberry Crumble – vegan, gf <i>Jude's Madagascan Vanilla Ice Cream</i>	
Affogato – vegan, gf	£8
Madagascan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso <i>...add Baileys, Disaronno or Frangelico Liqueur</i>	£3.5
Trio of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney <i>Franche-Comté, Forte des Rousses, France</i> <i>Brighton Blue, High Weald Dairy, Horsted Keynes</i> <i>Tunworth, Hampshire Cheese Co, Basingstoke</i>	£10

COFFEE & TEA

FROM £3.50

'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, Flat White, Cappuccino, Latté, Americano

'Tea Pigs': Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

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.