

Ben Miller  
HEAD CHEF

THE WHITE  
HORSE INN

SÖDT Bakery Rye and Corn Breads    £3    Marinated Olives    £3

## STARTERS

## SPRING - SUNDAY LUNCH

Wild Mushroom Arancini, Tomato & Red Pepper Coulis, Parmesan Crisp    £8

Ham Hock Terrine with Toasted Donker Rye    £9  
*Mustard Mayonnaise, Caper Berries*

Pan-roasted King Prawns with Chilli, Garlic & Herb Butter    £12 / £22

Salt & Pepper Tempura Squid    £10  
*Asian Salad, Lime Mayonnaise, Tomato Chilli Jam*

Baked Crottin de Chavignol with Beetroot Mousse    £9  
*Candied Walnuts, Braised Chicory, Orange Dressing*

White Crab & King Prawn Soup with Coconut and Lemongrass    £9

## MAINS

Rump of Beef with Horseradish Sauce    £20

Slow-roast Belly of Pork with Apple Sauce    £18  
*Duck-fat Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables*

Pea & Quinoa Fritter with new season Potatoes and Asparagus    £16  
*Pea Purée, Confit Tomato, Crème Fraiche*

Fillet of Haddock in local Ale Batter with hand-cut Skin-on Chips    £18  
*Crushed Peas, Tartare Sauce, Lemon*

Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Rice    £20  
*Tenderstem, Sweet Potato, Roasted Peanuts, Shallots*

Slow-braised Asian style Leg of Duck with sautéed Chinese Cabbage    £20  
*Shitake Mushrooms, Orange & Cinnamon Broth*

Pan-roasted Skate Wing with Brown Shrimp Butter    £18  
*Fine Green Beans, new season Potatoes*

## SIDES

£4

Classic French Fries

Hand cut Skin-on Chips

Truffle & Parmesan Fries

Aromatic Thai Rice

Buttered Green Vegetables

Tomato, Fennel & Red Onion Salad

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.

## DESSERTS

ALL £8

Sticky Toffee Pudding, Butterscotch Sauce, Bourbon Vanilla Ice Cream

Warm Treacle Tart, Ginger Anglaise, Honey & Ginger Ice Cream

Vanilla Panna Cotta, Strawberry Soup, Poached Rhubarb

Classic Crème Brûlée with Vanilla Shortbread

Red Berry Pavlova with Chantilly Cream

Affogato with 'Love Hurts' Espresso £7

...add 25ml of Baileys, Disaronno or Frangelico Liqueur for £3

A trio of local, award-winning, Ice Cream and Sorbet £7

*Bourbon Vanilla, English Strawberry, Dark Belgian Chocolate, Salted Caramel,  
Banana & Fudge, Double Espresso or Honey & Stem Ginger Ice Creams  
Strawberry & Champagne, Orange or Raspberry Sorbets*

Three English Cheeses with Millers Biscuits and Homemade Chutney £11

The Old Cheese Room 'Mini Baronet', Corsham, Wiltshire

*Baronet is pasteurised, but you can taste the freshness of the pastures' different plants in Spring/Summer grazed upon by Jersey cows. It has a definite floral note and a slight suggestion of citrus. In the Autumn/Winter the cheese has a rich buttery, creamy taste. with a lovely pale-yellow core.*

**COW, PASTEURISED**

Kingcott Dairy 'Kingeott Blue', Staplehurst, Kent

*A soft centred, lightly veined blue cheese, with smooth even blue tastes developing into a long-lasting pleasant aftertaste. Their delicious raw milk gives it a unique taste. Matured for 6 weeks and made in small batches by hand*

**COW, RAW, VEGETARIAN**

High Weald Dairy 'Organic Duddleswell', Horsted Keynes, West Sussex

*A richly flavoured, high-fat Sheep's cheese with a slightly acidic taste underlined by sweet and buttery notes. A tasting reveals a sweet, caramel tang accentuated by hints of Brazilian nuts and fresh hay. The natural rind of the cheese formed during maturation, is edible. Matured for 5 months.*

**SHEEP, PASTEURISED, VEGETARIAN**

## COFFEE & TEA

FROM £3

'Love Hurts' from The Barista Project is a specialty blend from Brazil, Colombia and Rwanda that really delivers on fruit, nut and chocolatey goodness. This 'community coffee' gives back to 'Friends of the Hurtwood'.

**Tea Pigs** Everyday Brew, Earl Grey, Green or Peppermint Tea

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