

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

SÖDT Bakery Rye and Corn Breads £3

Marinated Olives £3

STARTERS

SUNDAY LUNCH

Crispy Belly of Pork in a Spiced Black Vinegar Caramel £10 / £18

Green Papaya & Orange Salad, Roasted Shallots, Toasted Peanuts

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

Salt & Pepper Tempura Squid £10

Asian Salad, Lime Mayonnaise, Tomato Chilli Jam

Smoked Salmon & Asparagus with Dill & Caviar Crème Fraiche £10

Granary Loaf & Salted Butter

Baked Crottin de Chavignol with Beetroot Mousse £9

Candied Walnuts, Braised Chicory, Orange Dressing

Breaded Whitebait with Tartare Sauce and Lemon Wedge £8

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 Thai Rice £20

Tenderstem, Sweet Potato, Roasted Peanuts, Shallots

Roasted breast of Corn-fed Chicken with Wild Mushroom Cream Sauce £20

Fondant Potato, Steamed Asparagus

Pan-roasted Skate Wing with Brown Shrimp Butter £20

New Potatoes, Fine Green Beans

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 £9

Sticky Toffee Pudding, Butterscotch Sauce, Bourbon Vanilla Ice Cream

Treacle Tart, Ginger Anglaise, Stem Ginger & Honeycomb Ice Cream

Duo of Dark Chocolate & Salted Caramel Mousses, Milk Ice Cream

Vanilla Panna Cotta, Strawberry Coulis, Poached Rhubarb

Classic Crème Brûlée with Vanilla Shortbread

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 Stem Ginger & Honeycomb Ice Creams
Orange, Strawberry 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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