

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

Selection of SØDT Bread for Two £3 Marinated Olives £3

STARTERS

DINNER

Crispy Asian Belly of Pork in Spiced Black Vinegar Caramel £9
Green Papaya & Orange Salad, Roasted Shallots, Toasted Peanuts

Tempura Squid with Salt, Pepper & Chilli, Roasted Garlic Mayonnaise, Lime £9

Chicken Liver & Foie Gras Parfait £9
Ginger, Rhubarb & Apricot Chutney, Toast

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

Springs' Smoked Salmon, Smoked Mackerel Pâté £12
Gherkin Relish, Ciabatta Crisps

Super Salad of Rocket, Quinoa, Beetroot, Roasted Squash, Avocado, £8 / £14
Blueberries, Walnuts, Olive Oil and Maple dressing

Grilled Goats Cheese, Confit Tomato, Pesto £8 / £14
Ratatouille dressing, aged Balsamic, Red Pepper reduction, Toasted Pine Nuts

MAINS

Roasted Breast of Cornfed Chicken with Gratin Potato £18
Pea Purée, Asparagus, Confit Garlic, Jus

South Downs Rump of Lamb with Pesto crushed New Potatoes £24
Tenderstem, Olive Tapenade, Ratatouille dressing, Lamb Reduction

Grilled Fillet of Halibut with Brown Shrimp, Crab & Caper Butter £26
Ratte Potatoes, Cucumber & Fennel Salad

Chargrilled 100z Ribeye of Beef with hand cut Skin-on Chips £28
Garlic Flat Mushroom, Slow-roasted Tomato

...add Peppercorn or Bearnaise Sauce for £2

Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Rice £18
Tenderstem, Sweet Potato, Greens, Roasted Garlic & Shallots

Tempura Courgette Flower with Harissa Roasted Aubergine £16
Sweet Potato Purée, Heritage Tomato Salsa

SIDES

£4

Classic French Fries Hand cut Skin-on Chips

Truffle & Parmesan Fries Tomato, Rocket & Fennel Salad

DESSERTS

Vanilla & Tonka Bean Crème Brûlée, Homemade Biscotti	£8
Triple Chocolate & Hazelnut Brownie, Salt Caramel Ice Cream	£8
Vanilla Panna Cotta, Prosecco Jelly, Fromage Frais Sorbet <i>Seasonal Berries, Passion Fruit Dressing</i>	£9
Affogato with 'Love Hurts' Espresso	£6
...add Bailey's, Disaronno or Frangelico Liqueur for	£3
A trio of local, award-winning, Ice Cream and Sorbet	£7
<i>Salt Caramel – Royal Bourbon Vanilla – Stem Ginger & Honeycomb</i> <i>Belgium Chocolate - Mango Sorbet – Raspberry Sorbet</i>	
Three local Cheeses with Millers Biscuits and Homemade Chutney	£10
Brighton Blue	
<i>This has a slightly open, semi soft texture, a mellow flavour and slightly salty finish. The distinctive blue veins in the cheese deepen as the cheese matures.</i>	
Burwash Rose	
<i>A semi soft cheese washed in rose water in the first few weeks of its maturation process. A lovely creamy flavour with floral notes</i>	
Olde Sussex	
<i>A farmhouse cheese made from cow's milk. Texture is more open than cheddar with a full body and plenty of flavour. Matured for six to eight months.</i>	

COFFEE & TEA

FROM £2

'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'.

Espresso	Latte
Macchiato	Flat White
Americano	Mocha
Cappuccino	Hot Chocolate

Loose Leaf Breakfast, Earl Grey, Peppermint, Gunpowder Green, or Rooibos Tea

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.