

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

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

STARTERS

DINNER

Spiced Sweet Potato Soup with Coconut Milk and Fresh Lime £7

Pheasant Boudin with Caramelised Apple & Black Pudding £9
Parsnip Purée, Spiced Red Cabbage, Jus

Beetroot cured Salmon with handpicked White Crab £9
Beetroot, Orange & Fennel Salad

St. Austell Bay Mussels in a creamy Leek, Cider & Bacon Broth £8 / £16
Enjoy as a main course with Classic French Fries

Spiced Chickpea Cake with Butternut Squash Puree £8 / £16
Pickled Red Onion, Pepper & Coriander Slaw, Tomato Chilli Jam, Mint Yoghurt

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

Perfect to Share, or an indulgence for One - £14

Whole-baked Camembert with Truffle & Almond Crust, Artisan bread and Chutney

MAINS

Assiette of Pork: Slow-cooked Belly, Braised Cheek, Black Pudding Croquette £19
Pearl Barley, Tenderstem, Apple & Ginger Compote, Jus

Pan-roasted Loin of Venison with Braised Shoulder £28
Creamed Celeriac, Beetroot, Roasted Fig, Rhubarb Chutney and Hazelnuts

8oz Fillet Steak with Potato Gratin £32
Roasted Shallots, Fine Green Beans, Truffle Dressing, Madeira Jus

Herb Crusted Potato, Leek & Celeriac Gratin with Fine Green Beans £16
Roasted Shallots, Parsnip puree, sautéed Wild Mushrooms, Truffle dressing

Pan-roasted Fillet of Bream with Creamed Potato and Pak Choi £17
Ginger Wine, Chilli & Spring Onion Sauce, Crème Fraiche

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

SIDES

£4

Classic French Fries Hand cut Skin-on Chips
Buttered Green Vegetables Tomato, Rocket & Fennel Salad

DESSERT

Sticky Toffee Pudding, Butterscotch Sauce, Ginger & Honey Ice Cream	£8
Bramley Apple, Cinnamon & Sultana Crumble with classic Custard	£8
Burnt Catalan style Cheesecake, Toffee Sauce, Toasted Hazelnuts	£8
Blackberry Panna Cotta, Spiced Poached Figs, Yoghurt Sorbet	£8

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
Salt Caramel – Royal Bourbon Vanilla – Stem Ginger & Honeycomb
Belgium Chocolate - Mango Sorbet – Raspberry Sorbet

Three local Cheeses with Millers Biscuits and Homemade Chutney £10

Waterloo

Guernsey milk goes into this decadent washed curd cheese, from longstanding artisan cheesemakers Anne and Andy Wigmore at Village Maid. Very rich and buttery, with a bloomy rind that develops a mushroom finish.

RAW, VEGETARIAN

Lyburn Old Winchester

Organic farmhouse hard cheese from Lyburn Farm in the New Forest, Old Winch is a cheddared gouda that is matured for at least 18 months. Strong, sweet and acid complexities, with a good showing of calcium crystals.

PASTEURISED, VEGETARIAN

Brighton Blue

The brightest star from Mark and Sarah Hardy and their team at High Weald Dairy on the West Sussex border, Brighton Blue is a continental style blue, creamy, salty, and rich.

PASTEURISED, VEGETARIAN

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'.

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