

Ben Miller  
HEAD CHEF

THE WHITE  
HORSE INN

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

**STARTERS**

**LUNCH**

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*

Fillet of Haddock in local Ale Batter with hand cut Skin-on Chips      £16  
*Mushy Peas, Tartare Sauce, Lemon*

Chargrilled 8oz Bavette of Beef (served Pink), Classic French Fries      £18  
*Peppercorn Sauce, Grilled Tomato*

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*

Homemade Prime Steak Burger, Baby Gem, Roasted Garlic Mayo, Brioche Bun      £16  
*Classic French Fries, Tomato Chutney*

...add Brie & Bacon **or** Brighton Blue & Jalapeño for £2

**SIDES**

**£4**

Truffle & Parmesan Fries

Classic French Fries

Hand cut Skin-on Chips

Tomato, Rocket & Fennel Salad

## SANDWICHES & PLATTERS

The Rooster	£9
<i>Breast of Chicken in Roasted Garlic Mayonnaise, Crispy Smoked Bacon Crisp Baby Gem Lettuce, served on Toasted Malted Bloomer</i>	
The Mariner	£9
<i>Atlantic Prawns bound in Marie Rose Sauce with Baby Gem Lettuce</i>	
	...add Classic French Fries with Mayonnaise for £3
The Fish Platter	for Two £24
<i>Crispy Squid, Breaded Whitebait, Mackerel Pâté, Smoked Salmon, Prawn Cocktail, Gherkin Relish &amp; Ciabatta Crisps</i>	

## DESSERT

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	£9
<i>Seasonal Berries, Passion Fruit Dressing</i>	
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 &amp; Honeycomb 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>	