

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

STARTERS

Pheasant & Quail Broth with Orzo Pasta	£8
Slow-braised Breast of Lamb with Puy Lentils <i>Roasted Beetroot, Hazelnut & Endive Salad</i>	£8
Pheasant Boudin with Caramelised Apple & Black Pudding <i>Parsnip Purée, Spiced Red Cabbage, Jus</i>	£9
Game Terrine with Foie Gras <i>Pickled Wild Mushrooms, Rhubarb & Apricot Chutney, Toasted Corn Bread</i>	£12
Spiced Chickpea Cake with Butternut Squash Puree <i>Pickled Red Onion, Pepper & Coriander Slaw, Tomato Chilli Jam, Mint Yoghurt</i>	£8 / £16
Pan-roasted King Prawns with Chilli, Garlic & Herb Butter	£12 / £22
Spiced Sweet Potato Soup with Coconut Milk and Fresh Lime	£7

MAINS

Duo of Wild Boar and Venison Sausages <i>Savoy Cabbage, Creamed Potatoes, Peppercorn Sauce</i>	£16
Breaded Pheasant Escallops with Garlic & Parsley Butter and Truffle Fries <i>Fried Free-range Egg, Tenderstem Broccoli, Sautéed Wild Mushrooms</i>	£18
Beef Casserole with Horseradish Dumpling <i>Creamed Potatoes, Honey-glazed Chantenay Carrots, Red Wine Jus</i>	£19
Whole-roasted Partridge with Bread Sauce and Red Wine Jus <i>Potato, Leek & Celeriac Gratin, Braised Red Cabbage, Fine Green Beans</i>	£26
Herb Crusted Potato, Leek & Celeriac Gratin with Fine Green Beans <i>Roasted Shallots, Parsnip puree, sautéed Wild Mushrooms, Truffle dressing</i>	£16
Fillet of Haddock in local Ale Batter with hand cut Skin-on Chips <i>Mushy Peas, Tartare Sauce, Lemon</i>	£17
Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Rice <i>Tenderstem, Sweet Potato, Roasted Peanuts & Shallots</i>	£18

SIDES

£4

Classic French Fries	Hand cut Skin-on Chips
Buttered Green Vegetables	

DESSERT

Sticky Toffee Pudding, Butterscotch Sauce, Rum & Raisin Ice Cream	£8
Bramley Apple, Cinnamon & Sultana Crumble with Custard	£8
Blackberry Panna Cotta, Spiced Poached Figs, Yoghurt Sorbet	£8
Bread & Butter Pudding with Vanilla Ice Cream	£8
Affogato with 'Love Hurts' Espresso	£6
<i>...add Bailey's, Disaronno or Frangelico Liqueur for £3</i>	
A trio of local, award-winning, Ice Cream and Sorbet	£7
<i>Salt Caramel – Royal Bourbon Vanilla – Rum & Raisin</i>	
<i>Belgium Chocolate – Mango Sorbet – Raspberry Sorbet</i>	
Three local Cheeses with Millers Biscuits and Homemade Chutney	£10
Waterloo	
<i>Guernsey milk goes into this decadent washed curd cheese, from longstanding artisan cheesemakers Anne & Andy Wigmore at Village Maid. Very rich and buttery, with a bloomy rind that develops a mushroom finish.</i>	
	RAW, VEGETARIAN
Lyburn Old Winchester	
<i>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.</i>	
	PASTEURISED, VEGETARIAN
Brighton Blue	
<i>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.</i>	
	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.