

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

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

STARTERS

SUNDAY LUNCH

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

Cocktail of Atlantic Prawns bound in Marie Rose Sauce with Baby Gem £9
King Prawn garnish, Malted Bloomer

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

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

MAINS

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

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

SUNDAY ROASTS

Slow-roasted Sirloin of Beef £19

Roasted Rump of Lamb £17

Duck-fat Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Red Wine Jus

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 & 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 25ml of 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 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>	