

Ben Miller
HEAD CHEF
Lunch & Dinner

THE WHITE
HORSE INN

FOR THE TABLE

SODT Bakery Rye & Corn Breads £4

Sun-dried Tomato Queen Olives £4

STARTERS

Toasted Cashew Hummus with Beetroot and Cumin-roasted Vegetables – *vegan, gf* £10

Light Curry Dressing

Pan-seared Smoked Halibut with Roasted Scallop – *gf* £13

Cauliflower Purée, Golden Raisin & Caper dressing

Oriental Crispy Beef with Sweet Chilli Glaze – *gf* £12

Baby Leaf, Chilli, Spring Onion, Toasted Sesame Seeds

Sautéed King Prawns in Garlic Butter, Chilli, Parsley, and Lemon – *gf* £13

Chicken Liver Parfait with Toasted Brioche and Rhubarb & Apricot Chutney £12

Leek, Potato & Watercress Soup with Herb Croutons – *vegetarian* £9

Wild Garlic Pesto, Crème Fraiche

MAINS

10^{oz} Ribeye Steak or 6oz Fillet Steak, cooked to your liking with Peppercorn Sauce £36

French Fries, dressed Baby Gem, Lambs Lettuce & Watercress

Oven-roasted Fillet of Cod with Spring Onion & Ginger Wine – *gf* £26

Pak Choi, Creamed Potatoes, Crème Fraiche

Confit Leg of Duck with creamy Onions in Wholegrain Mustard – *gf* £24

Galette Potato, Fine Green Beans, Madeira Jus

Sautéed Calves Liver with Smoked Streaky Bacon and Caramelised Onion Jus £24

Creamed Potatoes, Braised Red Cabbage, Fine Green Beans

Roasted Sweet Potato, Cauliflower & Chickpea Curry – *vegan* £20

Fragrant Jasmine Rice, Tenderstem, fried Shallots

Pan-roasted 'Hen of the Woods' Mushrooms and local Asparagus – *vegetarian* £22

Potato Galette, Celeriac Purée, wilted Spinach

CLASSICS

A trio of Cumberland Sausages with Wild Mushroom Sauce <i>Creamed Potatoes, Fine Green Beans</i>	£20
Fish & Chips: Cod in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£22
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato</i>	£24

SIDES

Tomato & Red Onion Salad £4	Truffle & Parmesan Fries £5
Steamed Green Vegetables £4	Hand cut Skin-on Chips £5
Dressed Green Leaf Salad £4	Classic French Fries £4

DESSERTS

£9

Honey Sponge Pudding, Butterscotch Sauce, Jude's Ginger Spice Ice Cream	
Caramelised Pineapple with Coconut Mousse - <i>gf</i> <i>Banana & Passionfruit Sorbet, Pistachio</i>	
Warm Chocolate Brownie with Milk Chocolate Cream <i>Caffè Latte Espuma, Salted Chocolate Cookie</i>	
Caramelised Baked Amaretto Cheesecake, fresh Raspberries, Crème Chantilly	
Bramley Apple & Blackberry Crumble – <i>vegan, gf</i> <i>Jude's Madagascan Vanilla Ice Cream</i>	
Affogato – <i>vegan, gf</i>	£8
Madagascan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso <i>...add Baileys, Disaronno, or Frangelico Liqueur</i>	£3.5
Trio of Cheese with Oat Cakes and Rhubarb & Apricot Chutney <i>Franche-Comté, Forte des Rousses, France</i> <i>Brighton Blue, High Weald Dairy, Horsted Keynes</i> <i>Tunworth, Hampshire Cheese Co, Basingstoke</i>	£10

COFFEE & TEA

FROM £3.50

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness.

Double Espresso, Macchiato, Flat White, Cappuccino, Latté, Americano

'Tea Pigs': Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

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.