

Ben Miller  
HEAD CHEF  
Sunday Lunch

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*

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

Oriental Crispy Beef with Sweet Chilli Glaze – *gf* £12  
*Baby Leaf, Chilli, Spring Onion, Toasted Sesame Seeds*

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

Breaded Whitebait, homemade Tartare Sauce, Lemon Wedge £10

Leek, Potato & Watercress Soup with Herb Croutons – *vegetarian* £9  
*Wild Garlic Pesto, Crème Fraîche*

#### SUNDAY ROASTS & MAINS

Roast Sirloin of Beef with Horseradish £28

Roast Belly of Pork with Apple Sauce £24  
*all served with Roast Potatoes, Yorkshire Pudding,  
Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage*

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Oven-roasted Fillet of Black Bream with Spring Onion & Ginger Wine – *gf* £26  
*Pak Choi, Creamed Potatoes, Crème Fraîche*

Confit Leg of Duck with creamy Onions in Wholegrain Mustard – *gf* £24  
*Galette Potato, Fine Green Beans, Madeira Jus*

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

- Fish & Chips: Cod in 'Langham Best' Batter with hand-cut Skin-on Chips £22  
*Crushed Peas, homemade Tartare Sauce, Lemon*
- Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice £24  
*Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato*
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## SIDES

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| 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     |
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## DESSERTS

£9

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

## 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.