

Ben Miller  
HEAD CHEF

THE WHITE  
HORSE INN

SÖDT Bakery Rye and Corn Breads    £3

Marinated Olives    £3

## STARTERS

SPRING

Crispy Belly of Pork in a Spiced Black Vinegar Caramel    £10 / £18

*Green Papaya & Orange Salad, Roasted Shallots, Toasted Peanuts*

Pan-roasted King Prawns with Chilli, Garlic & Herb Butter    £12 / £22

Salt & Pepper Tempura Squid    £10

*Asian Salad, Lime Mayonnaise, Tomato Chilli Jam*

Warm Asparagus, Poached Egg    £9

*Wild Garlic, Hollandaise Sauce, Crispy Herb Potatoes*

Baked Crottin de Chavignol with Beetroot Mousse    £9

*Candied Walnuts, Braised Chicory, Orange Dressing*

Breaded Fillet of Plaice, Pea Purée, Tartare Sauce, Salt & Vinegar Potato Galette    £9

## MAINS

Pea & Quinoa Fritter with new season Potatoes and Asparagus    £16

*Pea Purée, Confit Tomato, Crème Fraiche*

Fillet of Haddock in local Ale Batter with hand-cut Skin-on Chips    £18

*Crushed Peas, Tartare Sauce, Lemon*

Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Thai Rice    £20

*Tenderstem, Sweet Potato, Roasted Peanuts, Shallots*

Slow-braised Asian style Leg of Duck with sautéed Chinese Cabbage    £20

*Shitake Mushrooms, Orange & Cinnamon Broth*

Pan-roasted Fillet of Chalk Stream Trout with Brown Shrimp Butter    £23

*Samphire, new season Potatoes, Crushed Peas*

8oz Bavette of Beef - *Medium Rare*    £26

6oz Fillet of Beef    £36

*...both with Braised Shin of Beef, Potato Galette, Shallot Purée, Blue Cheese Butter*

## SIDES

£4

Classic French Fries

Hand cut Skin-on Chips

Truffle & Parmesan Fries

Aromatic Thai Rice

Buttered Green Vegetables

Tomato, Fennel & Red Onion Salad

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.

## DESSERTS

ALL £9

Treacle Tart, Ginger Anglaise, Stem Ginger & Honeycomb Ice Cream

Duo of Dark Chocolate & Salted Caramel Mousses, Milk Ice Cream

Vanilla Panna Cotta, Strawberry Coulis, Poached Rhubarb

Classic Crème Brûlée with Vanilla Shortbread

Affogato with 'Love Hurts' Espresso

£7

*...add Baileys, Disaronno or Frangelico Liqueur for* £3

A trio of local, award-winning, Ice Cream and Sorbet

£7

*Bourbon Vanilla, English Strawberry, Dark Belgian Chocolate, Salted Caramel, Banana & Fudge, Double Espresso or Stem Ginger & Honeycomb Ice Creams Alphonso Mango, Passionfruit or Raspberry Sorbets*

Three English Cheeses with Millers Biscuits and Homemade Chutney

£11

The Old Cheese Room 'Mini Baronet', Corsham, Wiltshire

*Baronet is pasteurised, but you can taste the freshness of the pastures' different plants in Spring/Summer grazed upon by Jersey cows. It has a definite floral note and a slight suggestion of citrus. In the Autumn/Winter the cheese has a rich buttery, creamy taste. with a lovely pale-yellow core.*

**COW, PASTEURISED**

Kingcote Dairy 'Kingcote Blue', Staplehurst, Kent

*A soft centred, lightly veined blue cheese, with smooth even blue tastes developing into a long-lasting pleasant aftertaste. Their delicious raw milk gives it a unique taste. Matured for 6 weeks and made in small batches by hand*

**COW, RAW, VEGETARIAN**

High Weald Dairy 'Organic Duddleswell', Horsted Keynes, West Sussex

*A richly flavoured, high-fat Sheep's cheese with a slightly acidic taste underlined by sweet and buttery notes. A tasting reveals a sweet, caramel tang accentuated by hints of Brazilian nuts and fresh hay. The natural rind of the cheese formed during maturation, is edible. Matured for 5 months.*

**SHEEP, PASTEURISED, VEGETARIAN**

## COFFEE & TEA

FROM £3

'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.