

Ben Miller
HEAD CHEF
Summer Menu

THE WHITE
HORSE INN

SÖDT Bakery Rye and Corn Breads £3

Marinated Queen Olives £3

STARTERS

Pan-seared King Prawns with Thai-spiced Crab & Coconut Cakes £12

Tomato & Chilli Jam, Crème Fraiche, Herb Salad

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

Green Papaya & Orange Salad, Roasted Shallots, Toasted Peanuts

Salt & Pepper Tempura Squid £10

Asian Salad, Lime Mayonnaise, Tomato Chilli Jam

Warm Salad of Black Pudding, Crisp Bacon and Poached Egg £9

Sutton Honey & Wholegrain Mustard Dressing, Croutons

Grilled Purple Figs with Barkham Blue Cheese and Prosciutto £9

Rocket Salad, Port Wine Reduction

VEGETARIAN & VEGAN

Buffalo Mozzarella with Confit Tomatoes and Pesto £8

Toasted Pine Nuts, Ratatouille Dressing, Red Pepper Reduction

Super Salad £8

*Rocket, Lollo Rosso, Beetroot, Roasted Squash, Avocado, Blueberries and Walnut
with Sutton Honey, Orange & Greek Yoghurt dressing*

Swap the Honey and Yoghurt with Tahini Dressing for a vegan option!

Vegan Buddha Bowl £16

*Roasted Tenderstem, Couscous, Sweet Potato Purée, roasted Butternut Squash
Beetroot, Rocket. vegan Fetta, Avocado, Pumpkin Seeds, Hummus, Tahini Dressing*

Vegan Tempura Courgette Flower with Sweet Potato Purée £18

Harissa Roasted Aubergine, Heritage Tomatoes

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.

MAINS

Breast of Cornfed Chicken with New Potatoes and Pea Purée	£19
<i>Crisp Bacon, Baby Purple Artichoke, Tenderstem, Chicken Reduction</i>	
Fillet of Haddock in local Ale Batter with hand-cut Skin-on Chips	£18
<i>Crushed Peas, Tartare Sauce, Lemon</i>	
Beef Burger with Braised Beef Shin, Smoked Cheddar and Truffle Mayonnaise	£17
<i>Lollo Rosso, Brioche Bun, Battered Onion Rings, French Fries</i>	
Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Thai Rice	£20
<i>Tenderstem, Sweet Potato, Roasted Peanuts, Shallots</i>	
Pan-roasted Fillet of Sea Bass with Pesto Mash and Saffron Braised Fennel	£23
<i>Grilled Baby Artichoke, Queen Olives, Aubergine Caviar, Squid a la Plancha</i>	
Monkfish & King Prawn Brochette with Saffron Rice	£26
<i>Light Chorizo Bisque, Burnt Lemon</i>	

STEAKS

8oz Bavette of Beef - <i>Medium Rare, Sliced</i>	£24
100z Ribeye of Beef - <i>Cooked to your liking</i>	£34
<i>French Fries, Grilled Mushroom, Confit Tomato, Peppercorn Sauce</i>	

LUNCH PLATTER FOR TWO - £34

Asian style Belly Pork in spiced Black Vinegar, Tempura Squid, Chicken Satay Skewers,
Chicken & King Prawn Massaman Curry, Fragrant Jasmine Rice

SIDES £4

Fine Green Beans, Harissa, Olives & Yoghurt	Classic French Fries
Charred Tenderstem, toasted Almonds, Chilli	Hand cut Skin-on Chips
Rocket, Truffle & Parmesan Salad	Truffle & Parmesan Fries
Fragrant Jasmine Rice	Garlic & Parsley New Potatoes
Tomato Panzanella	Creamed Potatoes with Basil Pesto

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DESSERT & CHEESE

Dark Chocolate Brownie with Salted Caramel Ice Cream	£8
Blackcurrant Panna Cotta, Prosecco Jelly, Raspberry Sorbet	£8
Peach Mousse, Vanilla Anglaise, Fresh Raspberries, Amaretto Crumb	£8
Poached English Strawberries with Vanilla Whipped Cream and Meringue	£8
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, Passion Fruit, or Raspberry Sorbets	
Three English Cheeses with Millers Biscuits and Homemade Chutney	£11
The Old Cheese Room 'Mini Baronet', Corsham, Wiltshire Two Hoot's Dairy 'Barkham Blue', Barkham, Hampshire High Weald Dairy 'Organic Duddleswell', Horsted Keynes, West Sussex	

DESSERT & PORT WINES

100ML / BOTTLE

Orange Muscat 'Essensia', Quady's, Madera, California – <i>Half</i>	£8.50 / £24
Black Muscat 'Elysium', Quady's, Madera, California – <i>Half</i>	£8.50 / £24
Chateau Lamourette, Sauternes, Bordeaux, 2015 – <i>Half</i>	£34
Semillon 'Noble One', De Bortoli, New South Wales, Australia, 2017 – <i>Half</i>	£44
Late Bottle Vintage Port, Graham's, Douro, Portugal	£7.00 / £46
Graham's 10-Year-Old Tawny Port, Douro, Portugal	£56

COFFEE & TEA

FROM £3

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project 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

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THURSDAY, 23 JUNE 2022