

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

Feta Cheese, Roasted Beetroot, Blood Orange & Fennel Salad – **vegan, gf** £9

*Toasted Hazelnuts, Olive Oil & Orange Dressing*

Steamed British Mussels in a fragrant Thai Broth, with Lime & Coriander – **gf** £12

Slow-cooked Breast of Lamb with Blood Orange and Roasted Beetroot – **gf** £13

*Mixed Leaf & Fennel Salad, Greek Yoghurt*

Truffled Potato Espuma over soft-poached Hen's Egg with Pomme Paille £13

*Mushroom & Onion Ragu, fresh Winter Truffle, Comté Gougère*

Shellfish Bisque of King Prawns, Mussels & Scallop £14

*Saffron Aioli, Gruyère Croûte*

Cream of Jerusalem Artichoke Soup, White Truffle Oil, Comté Gougère – **vegetarian** £9

#### MAINS

Roast Sirloin of Beef with Horseradish Sauce £28

Roast Belly of Pork with Apple Sauce £24

*both served with Roast Potatoes, Yorkshire Pudding,*

*Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage*

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Roasted Breast of Barbary Duck with a Comte topped Confit Leg Cottage Pie £26

*Slow-braised Puy Lentils, smoked Alsace Bacon, roasted Shallot, Kale*

Smoked Fillet of Haddock with Welsh Rarebit and Mussel Velouté £24

*Creamed Potato, Wilted Spinach*

Roasted Sweet Potato, Cauliflower & Chickpea Curry – **vegan** £18

*Fragrant Jasmine Rice, Tenderstem, Fried Shallots*

Roasted Indian-spiced Cauliflower with Onion Bhaji – **vegetarian** £20

*Free-range Hen's Egg, Celeriac & Tahini Purée, wilted Spinach*

## CLASSICS

Chargrilled local Venison Burger with pulled Shoulder on Brioche Bun <i>Blue Cheese, caramelised Onion Confit, French Fries</i>	£22
Fish & Chips: Haddock 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, crispy Fried Shallots, Tenderstem, Sweet Potato</i>	£24

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## SIDES

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

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## DESSERTS

£9

Sticky Date, Apple & Walnut Pudding, Stout Ice Cream	
Poached Rhubarb and Custard Panna Cotta with Rhubarb Fool	
Spiced roasted Pineapple with Coconut Mousse and Passion Fruit Dressing - gf <i>Black Coconut Ice Cream</i>	
Warm Chocolate Brownie with Milk Chocolate Cream <i>Caffé Latte Espuma, Salted Chocolate Cookie</i>	
Bramley Apple & Blackberry Crumble – vegan, gf <i>Jude's Madagascan Vanilla Ice Cream</i>	
Affogato – vegan, gf	£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 Miller Biscuits 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.