

Ben Miller
HEAD CHEF
Bank Holiday

THE WHITE
HORSE INN

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
- Thai Fisheake with Grilled King Prawn and Tomato & Chilli Jam - *gf* £12
Sesame & Mirin dressed Wakame & Cucumber Salad
- 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 £11
- Leek, Potato & Watercress Soup with Herb Croutons - *vegetarian* £9
Wild Garlic Pesto, Crème Fraiche

OCEAN PLATTER

British Mussels in Cider & Double Cream with Smoked Bacon Lardons and Leeks
grilled shell-on Argentinian Red Prawns, grilled Octopus Tentacle
Grilled Whole Scallop & Garlic Butter, Garlic Aioli and French Fries

£40 FOR ONE, £56 FOR TWO

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 Bream 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
- Roasted Breast of Chicken with Lemon, Garlic & Herb Butter £24
French Fries. Balsamic-roasted Nutbourne Strawmatatoes, dressed Leaves
- 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

SODT Bakery Rye & Corn Breads £4	Queen Olives & Sun-dried Tomato £4
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>Cornish Yarg, Lynher Dairies, Truro, Cornwall</i> <i>Brighton Blue, High Weald Dairy, Horsted Keynes</i> <i>Tunworth, Hampshire Cheese Co, Basingstoke</i>	£12

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.