

Ben Miller  
HEAD CHEF  
Lunch & Dinner

THE WHITE  
HORSE INN

## FOR THE TABLE

SODT Bakery Rye & Corn Breads £4

Queen Olives & Sun-dried Tomato £4

## STARTERS

Toasted Cashew Hummus with Beetroot and Cumin-roasted Vegetables £10

*Light Curry Dressing – vegan, gf*

Chicken Liver Parfait with Toasted Brioche and Fig Jam £10

Pan-roasted Scallops on Black Pudding £13

*Pea Purée and Calcott Farm air-dried Coppa*

Thai Fishcake with grilled King Prawns and Tomato & Chilli Jam £12

*Sesame & Mirin dressed Wakame & Cucumber Salad*

Asian Belly Pork in Caramelised Black Vinegar with crisp Asian Salad £12 / £23

*Toasted Peanuts, crisp-fried Shallots, Orange segments – nuts*

Seasonal salad of Pea Mousse, Baby Purple Artichoke, and grilled Asparagus – *gf* £12

*Heritage Potatoes, grilled Courgette, roasted Tomatoes and Lemon Emulsion*

---

## OCEAN PLATTER

British Mussels in Cider & Double Cream with Smoked Bacon Lardons and Leeks

Grilled shell-on Argentinian Red Prawns, grilled Octopus Tentacle

Seared Whole Scallop & Garlic Butter, Garlic Aioli and French Fries

£40 FOR ONE, £56 FOR TWO

---

## MAINS

10<sup>oz</sup> Ribeye Steak **or** 6oz Fillet Steak with Peppercorn Sauce £36

*French Fries, dressed Baby Gem, Lambs Lettuce & Watercress*

Slow-roasted Rump of Lamb in Romesco Sauce and Olives – *gf, nuts* £30

*Heritage Potatoes, grilled Courgette, grilled Asparagus, Sweet Tomatoes*

Pan-roasted Wing of Skate with grilled Argentinian Red Prawns – *gf* £26

*Cauliflower Purée, wilted Spinach, Lemon, Parsley & Caper Butter*

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, gf* £22

*Potato Galette, Cauliflower Purée, wilted Spinach*

## CLASSICS

British Mussels steamed in Thatcher's Cider with Double Cream <i>Smoked Bacon Lardons, Leeks, Artisan Bread</i>	£12 / £22
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>nuts</i> <i>Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato</i>	£24

---

## SIDES

Roasted Tomatoes with Red Onion, Garlic, Thyme and Balsamic £4	Sautéed Heritage Potatoes, Brown Shrimp & Caper Butter £4
Steamed Tenderstem £4	Truffle & Parmesan Fries £5
Dressed Green Leaf Salad £4	Skin-on Chips or French Fries £4

---

## DESSERTS

£9

Honey Sponge Pudding, Butterscotch Sauce, Jude's Ginger Spice Ice Cream	
Warm Double Chocolate Brownie, Jude's Madagascan Vanilla Ice Cream	
Peach Mousse with Brandy Snap Raspberry Fool - <i>nuts</i> <i>Prosecco Jelly, Amaretti Biscuit</i>	
Dark Cherry & Brown Sugar 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.