

Ben Miller  
HEAD CHEF  
Lunch & Dinner

THE WHITE  
HORSE INN

## STARTERS

Chicken Liver Parfait with Toasted Brioche and Fig Jam	£10
Pea, Courgette, Mint & Quinoa Fritter with Romesco Sauce – <b>vegan, gf, nuts</b> <i>Greek Yoghurt, Tomato &amp; Chili Jam, Olive Oil</i>	£11
Bang-Bang Chicken Skewers in spicy Peanut Sauce - <b>nuts</b> <i>Sautéed King Prawns, crisp Asian Salad, Peanut &amp; Sesame Dressing</i>	£12
Asian Belly Pork in Caramelised Black Vinegar with crisp Asian Salad - <b>nuts</b> <i>Toasted Peanuts, crisp-fried Shallots, Orange segments</i>	£13
Salt & Pepper Tempura Squid with crisp Asian Salad <i>Lime Mayonnaise, Tomato &amp; Chilli Jam, Lime Wedge</i>	£14
Pan-roasted Scallops with Maple-glazed Belly of Pork – <b>nuts</b> <i>Celeriac, Apple &amp; Hazelnut Salad, Jus Gras</i>	£14

## MAINS

6 <sup>oz</sup> Fillet of Beef with Lobster & Tarragon Sauce <i>Grilled Shrimp, Wilted Spinach</i>	£38
10 <sup>oz</sup> Ribeye Steak with French Fries and Peppercorn Sauce <i>Dressed Baby Gem, Lambs Lettuce &amp; Watercress Salad</i>	£36
Rump of Lamb with Sweet Potato Mash, Fine Green Beans and Rosemary Jus	£28
Pan-roasted Wing of Skate with grilled Argentinian Red Prawns - <b>gf</b> <i>Cauliflower Purée, wilted Spinach, Lemon, Parsley &amp; Caper Butter</i>	£26
Slow-roasted Octopus Tentacle on Pesto Mash with Romesco Sauce <i>Roasted Mediterranean Vegetables, Sauce Vierge</i>	£26
Buffalo Mozzarella with slow-roasted Heritage Tomatoes and sweet Baby Peppers, <i>Shaved Fennel, Toasted Pine Nuts, Pesto &amp; Balsamic dressing,</i>	£20
Cauliflower, Chickpea & Roasted Sweet Potato Curry – <b>vegan</b> <i>Fragrant Jasmine Rice, Tenderstem, crisp-fried Shallots</i>	£20

---

## SIDES

SODT Bakery Rye & Corn Breads £4  
Roasted Tomatoes with Red Onion,  
Steamed Tenderstem £4

Queen Olives & Sun-dried Tomato £4  
Hand-cut Chips or French Fries £4  
Truffle & Parmesan Fries £5

---

### OCEAN PLATTER FOR TWO - £54

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

### ASIAN PLATTER FOR TWO - £54

Asian Belly Pork in Caramelised Black Vinegar, Salt & Pepper Tempura Squid,  
Chicken Satay Skewers, Thai Chicken & King Prawn Coconut Curry,  
Jasmine Rice, Toasted Peanuts and crispy Fried Shallots

---

### CLASSICS

- British Mussels steamed in Thatcher's Cider with Double Cream £12 / £22  
*Smoked Bacon Lardons, Leeks, Artisan Bread*
- Fish & Chips: Cod in 'Langham Best' Batter with hand-cut Skin-on Chips £22  
*Crushed Peas, Tartare Sauce, Lemon*
- Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice - **nuts** £24  
*Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato*

---

### DESSERTS

£9

- Honey Sponge Pudding, Butterscotch Sauce, Jude's Ginger Spice Ice Cream
- Peach Mousse with Brandy Snap Raspberry Fool - **nuts**  
*Prosecco Jelly, Amaretti Biscuit*
- Warm Double Chocolate Brownie, Milk Chocolate Cremieux, Jude's Vanilla Ice Cream
- Dark Cherry & Brown Sugar Crumble, Jude's Vanilla Ice Cream – **vegan, gf**
- Affogato – **vegan, gf** £8  
Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso  
*...add Baileys, Disaronno, or Frangelico Liqueur* £3.5
- Trio of Cheese with Oat Cakes and Rhubarb & Apricot Chutney £12  
*Cornish Yarg, Lynher Dairies, Truro, Cornwall*  
*Brighton Blue, High Weald Dairy, Horsted Keynes*  
*Tunworth, Hampshire Cheese Co, Basingstoke*

---

### 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