

Wednesday to Saturday
October 2nd to October 19th

STARTERS

Roasted Beetroot Salad with Red Onion, Orange & Fennel – vegan, gf, nuts <i>Feta Cheese, toasted Hazelnuts, Dill, Olive Oil & Orange Dressing</i>	£10
Chicken Liver Parfait with Fig Chutney and Toasted Corn Bread	£10
Sauteed King Prawns in Garlic Butter, Chilli & Parsley with Lemon	£12
Grilled Brighton Blue Cheese and fresh Fig Salad – nuts <i>Mixed Leaves, Toasted Hazelnuts, Port Wine Reduction</i>	£12
Hand-picked Crab Linguine with slow-cooked Cherry Tomatoes and Chilli <i>Sweet Drop Peppers, Lemon and fresh Herbs</i>	£14 / £26

MAINS

Slow-cooked Belly of Pork with pan-roasted Fillet and Black Pudding Bonbon <i>Galette Potato, Carrot Purée, Tenderstem, Maderia Jus</i>	£28
Oven-roasted Tranche of Halibut with Lemon & Parsley Butter - gf <i>Creamed Potatoes, Roasted Garlic, French Beans, Shallot Purée</i>	£34
Grilled Calves Liver & Smoked Streaky Bacon with Caramelised Onion Gravy <i>Creamed Potatoes, Braised Red Cabbage</i>	£26
Sautéed 'Hen of the Woods' Mushroom with Jerusalem Artichoke Galette - V, gf <i>Wilted Spinach, Celeriac Cream, Autumn Truffle</i>	£26
Cauliflower, Chickpea & Roasted Sweet Potato Curry – vegan <i>Fragrant Jasmine Rice, Tenderstem, crisp-fried Shallots</i>	£20

CLASSICS

10 ^{oz} Ribeye Steak with French Fries and Peppercorn Sauce <i>Dressed Baby Gem, Lambs Lettuce & Watercress Salad</i>	£36
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 - nuts <i>Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato</i>	£24

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.

SIDES - £5

SODT Bakery Rye & Corn Breads

Tomato and Red Onion Salad

Steamed Green Vegetables

Hand-cut Chips or French Fries

Truffle & Parmesan Fries

Mixed Olives, Garlic & Oregano

DESSERTS

£9.50

Steamed Honey & Fig Pudding, Anglaise, Jude's Ginger Spice Ice Cream

Apple & Blackberry Crumble, Jude's Vanilla Ice Cream – **vegan, gf**Warm Pear & Almond Frangipane Tart with White Chocolate & Pistachio Ice Cream - **nuts**Chocolate & Amaretti Fudge, Milk Chocolate Mousse, Crème Fraiche and Raspberry - **nuts**Affogato – **vegan, gf**

£8.50

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

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