



MAKING LIFE PEACHY

lunch at the white horse

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

deli	
Warm Mini Bloomer & Garlic Butter	3.25
Campagnola Olives	3.00
deli BOARD 15.25	
A Selection of Dorset Charcuterie	
Harissa Pulled Lamb Salad, Mint Yoghurt	
Severn & Wye Smoked Salmon, Brown Bread & Butter	
Fish Goujons & Lemon Mayonnaise	
veggie BOARD 15.25	
Warm Crispy Camembert Wedges & Tomato Chutney	
Spiced Tomato Houmous & Toasted Pitta	
Char-grilled Mediterranean Vegetables & Pesto	
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing	

monday-friday fixed price lunch
Choose Two courses from the Starters/Salads & Classics for 15.25

starters & salads		Small / Large
Laverstoke Mozzarella, English Tomato & Basil Salad	7.50	
Soup of the Day - See Blackboard	5.50	
Free-range Ham Terrine, Piccalilli & Toasted Bloomer	7.00	
Brixham Crab Cocktail, Guacamole, Tomato Salsa & Crispy Tacos	9.00	
Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing	7.75 / 15.00	
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing	6.75 / 13.25	
Add Crispy Duck 2.50 or Halloumi 2.00		
This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.		
classics		
Pork Schnitzel, Tomato & Caper Relish, Parmesan Salad	14.75	
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise	13.75	
Roasted Red Pepper & Goats' Cheese Tart, Beetroot, Radish & Baby Leaf Salad, Balsamic Dressing	12.50	
Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer	13.75	
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips	13.50	
Add Free-range Bacon, Mushroom or Onion Rings		1.75
mains		
Slow & Low Pork Hock, Chilli Pickle Slaw & Skinny Chips	16.50	
Pan-fried Native Scallops, Pea & Mint Carnaroli Risotto, Lemon Dressing	19.75	
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips	15.75	
Courgette, Pea & Ricotta Lasagne, Heritage Tomato & Rocket Salad	13.75	
Pan-fried Glitne Halibut, Confit Fennel, Olive & Caper Salsa	21.00	
28 Day Dry-aged 8oz Bavette Steak	18.50	
28 Day Dry-aged 7oz Fillet Steak	29.50	
All Steaks served with Rocket, Chips, Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise Sauce		
Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness		
sandwiches		
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips	13.00	
Warm Fish Goujons, Lettuce & Tartare Sauce Roll, with Chips or Soup	8.50	
Wookey Hole Cheddar & Tomato Chutney on Granary, with Chips or Soup	7.75	
sides		
Rustic Chips	3.50	
Skinny Chips	3.50	
New Potatoes & Minted Butter	2.50	
Garden Salad, Orange & Shallot Dressing	3.75	
Summer Vegetable Salad, Toasted Cashews & Oriental Dressing	3.75	
Hispi Cabbage & Peas	2.50	
Green Beans & Shallots	2.75	
Beer-battered Onion Rings	3.50	