sunday best at the white horse

There is nothing that defines the British like Sunday lunch – the French even call us "Les Rosbifs". And there is nothing like a quality Sunday roast in your local pub with family and friends. You are heartily welcome, and the more good things you call for, the welcomer you are!

Breads & olives

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

starters

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50

Soup of the Day - See Blackboard 5.50

Brixham Crab Cocktail, Guacamole, Tomato Salsa & Crispy Tacos 9.00

Free-range Ham Terrine, Piccalilli & Toasted Bloomer 7.00

Sunday Deli Board - Warm Crispy Camembert Wodges & Tomato Chutne

Sunday Deli Board - Warm Crispy Camembert Wedges & Tomato Chutney, Severn & Wye Smoked Salmon, Brown Bread & Butter, Spiced Tomato Houmous & Toasted Pitta, A Selection of Dorset Charcuterie 15.25

salads & grains

Pan-fried Native Scallops, Pea & Mint Carnaroli Risotto, Lemon Dressing 10.50 / 19.75 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.

sunday roasts

All served with Roast Potatoes, Seasonal Vegetables, Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

Roast of the Day – See Blackboard

Summer Vegetable Wellington 13.50

make the most of your roast

Free-range Pork & Sage Stuffing 3.50 Cauliflower Cheese 3.75 Braised Red Cabbage 3.50

mains

28 Day Dry-aged 8oz Bavette Steak, Chips, Rocket & Slow-roasted Tomato 18.50
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75
Pan-fried Glitne Halibut, Confit Fennel, Olive & Caper Salsa 21.00
Slow & Low Pork Hock, Chilli Pickle Slaw & Skinny Chips 16.50

sides

Garden Salad, Orange & Shallot Dressing 3.75 Rustic or Skinny Chips 3.50 Green Beans & Shallots 2.75

puddings

Crumble of the Day - served at the table with Custard 6.25 Chocolate Fondant Pot, Raspberries & Marshmallows 6.50 Strawberry Iced Parfait, Chantilly Cream, Srawberry & Mint Compote 6.00 Lemon Posset & Fennel Biscotti 6.25

Cheese Plate – Brie de Nangis, Mrs Kirkham's Lancashire, Beauvale, Chutney, Water Biscuits & Apple 7.75 3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream, Blackcurrant or Raspberry Sorbet Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75