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MAKING LIFE PEACHY

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# summer 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

## 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  
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.

## mains

Slow & Low Pork Hock, Chilli Pickle Slaw & Skinny Chips 16.50  
Pan-fried Glitne Halibut, Confit Fennel, Olive & Caper Salsa 21.00  
Courgette, Pea & Ricotta Lasagne, Heritage Tomato & Rocket Salad 13.75  
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75  
Pork Schnitzel, Tomato & Caper Relish, Parmesan Salad 14.75  
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75  
Roasted Merrifield Duck Breast, Summer Vegetable Cous Cous, Tenderstem Broccoli & Orange Jus 19.50  
What's the Fish? – See Blackboard

## steaks

28 Day Dry-aged 8oz Bavette Steak 18.50  
28 Day Dry-aged 7oz Fillet Steak 29.50  
28 Day Dry-aged 8oz Sirloin Steak 25.00

*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

Aubrey Allen  
The Chef's Butcher

## 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

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Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.



[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

A 10% service charge is added to parties of six or more. All tips go to the team.

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.