

spring at the white horse

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats’ cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

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Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00	Spiced Almonds 3.00
VEGGIE BOARD 15.25	fAVOURITES BOARD 15.25	
Cheddar, Spring Onion & Potato Cakes, Tomato Chutney	Ibérico Bellota Chorizo & Shaved Manchego	
Carrot & Chickpea Salad, Harissa Dressing	Whipped Goats’ Cheese Croûtes, Crushed Peas & Broad Beans	
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Spiced Tomato Houmous & Toasted Pitta	Spiced Tomato Houmous & Toasted Pitta	
BUTCHER’S BOARD 15.25	fish BOARD 15.25	
Black & Blue Bavette, Béarnaise Sauce	Breaded Whitebait & Chilli Mayonnaise	
Ham & Cheddar Croquettes, Tomato Chutney	Poached Salmon & Watercress, Lemon Crème Fraîche	
Ibérico Bellota Chorizo & Shaved Manchego	Smoked Mackerel Pâté & Croûtes	
Spiced Lamb Koftas & Toasted Pitta	Devon Crab Cakes & Tomato Salsa	

starters

Garlic & Rosemary-studded Camembert, Rustic Bread 7.25
Soup of the Day - See Blackboard 5.50
Pan-fried Native Scallops, Pea Purée & Clonakilty Black Pudding 11.00
Severn & Wye Smoked Salmon, Fennel, Cucumber & Caper Salad, Dill Dressing 8.00
Crushed Cannellini Bean & Artichoke Bruschetta, Rocket Pesto 6.75
Ham & Cheddar Croquettes, Tomato Chutney 7.25

either/or

Starter/Main

Spring Vegetable Carnaroli Risotto 7.00 / 13.50	
Salt Beef Brisket Hash, Fried Egg & Homemade Brown Sauce 7.75 / 14.50	
King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.50 / 13.75	
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75	
Add Chicken, Grilled Halloumi or Poached Salmon 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

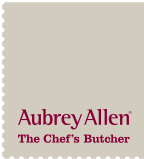
Pan-fried Sea Bass, Basil Gnocchi, Spinach & Tomato Butter Sauce 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50
Morel & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Cornish Rack of Lamb, Dauphinoise Potatoes, Carrot Purée, Broad Beans & Mint Jus 21.50
Grilled Salmon Fillet, Purple Sprouting Broccoli & Béarnaise 14.50
Slow & Low Pork Rib Eye, Pak Choi, Crispy Noodles, Honey, Soy & Sesame Glaze 16.75
What’s the Fish – See Blackboard

GRILL

Aubrey’s Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50
28 Day Dry-aged 8oz Rump Cap Steak 21.75
28 Day Dry-aged 8oz Sirloin Steak 25.00
28 Day Dry-aged 10oz Rib Eye Steak 28.50

All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Peppercorn 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



sides

Rustic Chips 3.50	Skinny Chips 3.50	New Potatoes & Minted Butter 2.50	Garden Salad, Orange & Shallot Dressing 3.75
Carrot & Chickpea Salad, Harissa Dressing 3.75	Spring Greens & Peas 2.50	Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75	
Beer-battered Onion Rings 3.50			

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
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.
A 10% service charge is added to parties of six or more. All tips go to the team.

