lunch 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.

deli

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00 Spiced Almonds 3.00

veggie board 15.25

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney Carrot & Chickpea Salad, Harissa Dressing Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans Spiced Tomato Houmous & Toasted Pitta

Butcher's Board 15.25

Black & Blue Bavette, Béarnaise Sauce Ham & Cheddar Croquettes, Tomato Chutney Ibérico Bellota Chorizo & Shaved Manchego Spiced Lamb Koftas & Toasted Pitta favourites board 15.25

Ibérico Bellota Chorizo & Shaved Manchego Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans Breaded Whitebait & Chilli Mayonnaise Spiced Tomato Houmous & Toasted Pitta

fish board 15.25

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress, Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Classics for 15.25

starters

Garlic & Rosemary-studded Camembert, Rustic Bread 7.25
Soup of the Day - See Blackboard 5.50
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
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75
Add Chicken, Grilled Halloumi or Poached Salmon 2.00

 $This includes \ a \ discretionary \ 25p \ contribution \ to \ The \ Peach \ Foundation, \ which \ supports \ education \ and \ promotion \ of \ healthy \ eating, \ sports \ and \ conservation \ in \ Africa.$

classics

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50
Beer-battered Fish & Chips, Peas & Tartare Sauce 13.75
King Prawn, Fresh Chilli & Cherry Tomato Linguine 13.75
Jimmy Butler's Sausage & Mash, Onion Gravy 13.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50
Add Bacon or Mushroom 1.50

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
Morel & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Slow & Low Pork Rib Eye, Pak Choi, Crispy Noodles, Honey, Soy & Sesame Glaze 16.75
What's the Fish – See Blackboard
28 Day Dry-aged 8oz Rump Cap Steak 21.75
28 Day Dry-aged 10oz Rib Eye Steak 28.50

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

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, Chips or Soup 8.50
Wookey Hole Cheddar & Carrot Chutney Sandwich, 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 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

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

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