

THE
WHITE
HORSE
happen den



MAKING LIFE PEACHY

autumn at the white horse

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

deli

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 14.50

Devon Crab on Buttered Crumpets
Sweet & Spicy Free-range Chicken Wings
Cured-salmon Goujons, Sesame Miso Dip
Duck Rillettes, Chutney & Croûtes

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad 14.50

starters

Celeriac Soup, Crushed Hazelnuts & Truffle Oil 5.75
Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Duck Rillettes, Plum Chutney & Toasted Sourdough 7.50
Butternut Squash & Filo Parcels, Wilted Spinach, Toasted Walnuts 6.75
Thai Crab Cakes & Crunchy Asian Slaw, Sweet Chilli Sauce 9.00
Warm Free-range Chorizo Salad, Poached Egg, Croutons & Sherry Dressing 8.00 / 14.50
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

mains

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass, Autumn Vegetable Fricassée & Crispy Leeks 16.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50
Wild Mushroom Carnaroli Risotto, Parmesan Crisp 13.00
Pan-seared Native Scallops, Lentil & Spinach Dhal, Onion Bhaji 19.75
Cider-braised Pork Belly, Parsnip Purée, Tenderstem Broccoli & Apple Gravy 17.50
Merrifield Duck Breast, Sweet Potato Fondant, Wilted Spinach & Cherry Brandy Sauce 21.50
What's the Fish? - See Blackboard

steaks

28 Day Dry-aged 8oz Rump Cap 21.50
28 Day Dry-aged 8oz Sirloin 25.00
28 Day Dry-aged 10oz Rib Eye 27.75

All served with Chips, Slow-roasted Tomato, Watercress & a choice of Peppercorn sauce or Béarnaise.

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

Skinny Chips 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Bubble & Squeak 2.75 Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75
Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 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

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

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.