

THE  
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MAKING LIFE PEACHY

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# spring at the white horse



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. 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 3.50    Campagnola Olives 3.00

### DELI BOARD 14.75

Buttermilk Chicken & Sriracha Mayonnaise  
Masala-spiced Fishcake, Lemon & Chilli Pickle  
Dorset Air-dried Ham & Cornichons  
Poached & Smoked Salmon Pâté, Croûtes

### VEGGIE BOARD 14.75

Halloumi & Avocado Taco, Crunchy Slaw  
Cheddar & Potato Sausage Roll  
Spiced Tomato Houmous & Toasted Pitta  
Edamame Beans, Soy & Ginger Dressing

## starters

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50  
Roasted Red Pepper Soup, Tomato Salsa & Pesto 5.75  
Free-range Chicken & Leek Terrine, Pickles, Croûtes 7.50  
Grilled Mackerel, Beetroot Carpaccio, Rocket & Horseradish Mayonnaise 7.25  
Devon Crab Royale, Buttered Crumpet, Chervil Oil 9.00  
Pan-fried Native Scallops, Primavera Risotto 10.50 / 19.75  
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00  
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50  
*Add Buttermilk Chicken, Avocado or Feta 2.50*

## mains

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50  
Pan-fried Skrei Cod, Sautéed Spinach & Samphire, Clams, White Wine Sauce 17.50  
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75  
Spinach & Ricotta Tortellini, Chardonnay Sauce, Wild Mushrooms & Toasted Pine Nuts 14.00  
Welsh Lamb Rack, Fondant Potato, Carrot Puree & Salsa Verde 22.50  
Soy & Sesame-glazed Pork Hock, Pak Choi, Chilli & Miso Broth 17.50  
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50  
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.50

## steaks

28 Day Dry-aged Onglet, Truffled Dauphinoise, Sautéed Baby Onions, Mushrooms & Wild Garlic 25.00  
28 Day Dry-aged 8oz Rump Cap, Chips & Rocket 21.50  
28 Day Dry-aged 10oz Rib Eye, Chips & Rocket 27.50  
*Add your choice of Peppercorn Sauce or Béarnaise*

Aubrey Allen  
The Chef's Butcher

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 3.75    Spring Vegetable Salad, Orange & Shallot Dressing 3.75    Skinny Chips 3.75  
Tenderstem Broccoli & Herb Crumb 2.75    Buttered New Potatoes 2.75  
Green Salad & Soft Herbs, Avocado Dressing 3.75    Beer-battered Onion Rings 3.50

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

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.

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

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

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.