

summer at the white horse



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

deli plates

Warm Mini Bloomer & Garlic Butter 3.25 Buttermilk Chicken & Chipotle Mayo 4.75 Campagnola Olives 3.00
Honey & Mustard Cocktail Sausages 4.00 Whitebait & Aioli 4.00 Beetroot Falafel, Vegan Mayo & Chives 4.50
Single Smidgen of Cheese 3.50 Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75
Dorset Charcuterie & Cornichons 4.00 Prawns, Marie Rose & Baby Gem 4.25
Spinach Pakoras & Coconut Yoghurt 4.50 Tomato Houmous, Toasted Seeds & Pitta 4.00

starters

Laverstoke Mozzarella, Heritage Tomato & Basil Salad 7.50
Courgette & Pea Soup, Goats' Cheese Scone 5.75
Scottish Smoked Salmon, Confit Lemon & Crispy Capers 7.75
Crab & Avocado Tart, Poached Egg & Hollandaise 9.00
Pan-fried Native Scallops, Crispy Serrano, Pea Purée & Basil Oil 11.50
Confit Duck & Pistachio Terrine, Amarena Cherries, Croûtes 8.00

either/or

Starter / Main

Free-range Mojo Chicken, Pomegranate, Edamame & Brown Rice Salad 7.75 / 15.00
Moules Marinière & Crusty Bread 7.25 / 14.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Citrus Ponzu Dressing 6.75 / 13.50
Add Crispy Duck, Salmon or Halloumi 2.50

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

mains

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Herb-cruste Cod Fillet, Provençal Ratatouille 16.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Skinny Fries 13.75
Add Free-range Bacon, Mushroom or Onion Rings 2.00
Pan-fried Sea Bream, New Potatoes, Green Beans & Lemon Butter Sauce 17.50
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.50
Harissa-roasted Aubergine & Spinach Filo, Courgette Salad & Coconut Tzatziki 14.50
Turbot Tranche, Spinach, Mussels & Bouillabaisse, Rouille, Gruyère & Bread 22.50
Slow & Low Barbecue Pork Ribs, Hasselback Potato, Apple Slaw & Corn 17.50
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.00
French Cut Rump, Ox Cheek Croquette, White Onion Purée, Green Beans 19.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.25
28 Day Dry-aged 8oz Sirloin Steak, Chips & Béarnaise 25.00
Add Grill Garnish of Confit Tomatoes, Herb-cruste Mushrooms & Roasted Shallots 3.75

sides

Rustic Chips 3.75 Green Salad & Soft Herbs, Avocado Dressing 3.75 Skinny Fries 3.75
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75 Beer-battered Onion Rings 3.50
Creamed Spinach 3.00 Buttered New Potatoes 2.75

puddings

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream & Honeycomb 7.25
Piña Colada Iced Parfait, Rum-soaked Pineapple, Coconut & Lime Tuile 6.25
Summer Berry Eton Mess 6.25
Cherry Bakewell, Raspberry Sauce & Raspberry Ripple Ice Cream 6.75
Warm Coffee & Stem Ginger Cake, Clotted Cream 6.50
Salcombe Dairy Ice Cream & Sorbets 5.75
Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini Pud of the Day or Single Smidgen of Cheese & your Choice of Coffee or Tea 5.50

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



MAKING LIFE PEACHY
