

# lunch 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 & 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-crusting 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  
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.25  
Butchers Steak of the Day - See Blackboard

## sandwiches

Ham Hock & Piccalilli on Granary 6.25  
Warm Fish Goujon Roll, Baby Gem & Tartare Sauce 6.25  
Char-grilled Halloumi, Avocado  
& Crunchy Slaw Wrap 5.75  
*Add Chips, Salad or Soup 2.50*

## sides

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

## 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.



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MAKING LIFE PEACHY

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