

## LUNCH AT

# THE WHITE HORSE

### **BREAD & OLIVES**

Warm Mini Bloomer & Garlic Butter 3.50 Campagnola Olives 3.00 Artisan Breads & Butters 4.50

#### **DELI PLATES**

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.00

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

#### STARTERS

Breaded Camembert, Tomato Chutney & Rocket 7.50
French Onion Soup, Gruyère Cheese Croûte 6.00
Cornish Lamb Scrumpets, Salsa Verde 7.75
Potted Native Crab, Toasted Sourdough 9.00
Smoked Mackerel, Warm Fennel, Squash & Lentil Salad, Salsa Verde 7.00
Harissa-roasted Squash & Chickpea Filo,
Coconut & Lime Yoghurt 7.50
Native Scallops, Spiced Apple Purée
& Clonakilty Black Pudding 11.50

# EITHER / OR

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 7.75 / 15.00

Poached & Smoked Salmon Fishcake,
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel,
Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50

Add Free-range Chicken or Grilled Halloumi 2.50

### ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.25 Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 10.00 Ham Hock & Cheddar Rarebit 9.50

## **SANDWICHES**

Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25 Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.50 Winterdale Cheddar & Pickle on Granary 6.00 Add Chips, Salad or Soup 2.50

#### MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00 Whole Grilled Plaice, Samphire, Smoked Almond & Caper Beurre Noisette 17.50 Maple-roasted Beetroot, Goats' Cheese, Beetroot Barley & Pine Nuts 14.00 Free-range Chicken & Ham Pie, Buttered Mash, Greens & Jus 14.75 28 Day Dry-aged Rump Cap Steak, Chips, Watercress & Bearnaise 19.75 Broccoli & Stilton Tart, Almond, Pear & Baby Leaf Salad 13.50 Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.75 Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50 Roasted Stone Bass, Butter Beans, Leeks & Clams 19.00 Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 15.50 Free-range Coq Au Vin & Seasonal Greens 13.75 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Skinny Fries 14.00

#### SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.50

Add Free-range Bacon, Mushroom or Onion Rings 2.00

#### PUDS & CHEESE

Warm Chocolate Fondant, Vanilla Marshmallow, Clementine Compote 7.50 Crème Brûlée & Shortbread 6.00

Sticky Toffee Pudding, Toffee Sauce & Salted Caramel Ice Cream 6.50 Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake, Honey & Sesame Tuile 6.50

Plum & Ginger Trifle 6.00

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue

All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

