



# SPRING AT THE WHITE HORSE

## APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75  
Aperol Spritz 8.00  
Kir Royale 9.25

## BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50 v  
Nocerella, Gaeta & Cerignola Olives 3.75 🍷  
Sourdough Breads, English Rapeseed Oil & Dukkah 4.75 🍷

## DELI PLATES

*Great for sharing, over a drink while you decide.*

Buttermilk Chicken & Chipotle Mayo 4.75  
Halloumi Fries & Bloody Mary Ketchup 4.75 v  
Pollock Scampi, Tartare Sauce 5.25  
Tomato Houmous, Crunchy Chickpeas & Toasted Pitta 4.00 🍷  
Spinach Pakoras & Coconut Yoghurt 4.75 🍷  
Severn & Wye Smoked Mackerel Pâté 4.75  
Jimmy Butler's Honey Mustard Chipolatas 4.25

## STARTERS

Baked Camembert, Green Bean & Shallot Salad 8.50 v  
Today's Spring Soup – See Blackboard 6.00 v  
Roast Chicken Terrine, Caesar Sauce 7.75  
Creamy Garlic Mushrooms on Sourdough Toast 7.25 v  
Pan-fried Native Scallops, White Beans, Leeks & Chorizo 11.50  
Maple-cured Blythburgh Ham & Pickled Vegetables 7.25  
Beetroot Tartare, Toasted Sourdough 6.75 🍷  
Butterflied Cornish Sardines, Roasted Piquillo Pepper Salad 8.50

## EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,  
Sesame Dressing 7.75 / 15.00  
Caramelised Onion Tart, Rosary Goats' Cheese, Honey 6.75 / 13.00 v  
Spiced Cauliflower, Grape, Cashew & Brown Rice Bowl,  
Coriander, Coconut & Orange Dressing 6.50 / 12.00 🍷  
Add Halloumi or Avocado 2.00 v

## CHEESE

Our cheeses change with the season & are all served ripe & ready with chutney, apple & water biscuits

Choose from:

Camembert Gillot  
Rutland Red v  
Strathearn  
Blanche Goats v  
Northern Blue v

All five cheeses 12.00  
Any three cheeses 7.00  
A single smidgen of cheese 3.75

## MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,  
Skinny Fries or Green Salad 16.00  
Market Fish of the Day, Brown Butter,  
Capers & Shaved Fennel Market Price  
Spring Vegetable & Ricotta Ravioli, Lemon & Herb Crumb 14.50 v  
Loch Duart Salmon, Asian Vegetables, Peanut,  
Sesame & Hoisin Dressing 17.50  
Harissa Roast Aubergine, Chickpeas & Pomegranate,  
Cucumber & Parsley Salad 13.75 🍷  
Jimmy Butler's Pork Chop, Champ Mash,  
Apple, Shallot & Crackling Jus 17.50  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 15.00  
Roast Cornish Lamb, Broad Beans, Peas,  
Button Onions & New Potatoes 21.00  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,  
Gherkin & Fries 14.00  
Add Free-range Bacon, Mushroom or Halloumi 2.00

## STEAKS

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

28 Day Dry-aged 8oz Rump Cap Steak 19.75  
Butcher's Steak of the Day - See Blackboard  
28 Day Dry-aged 10oz Rib Eye 27.00  
Served with Chips & Watercress. Add Béarnaise or Peppercorn Sauce 1.75

## SIDES

Thick-cut Chips or Skinny Fries 3.95 v  
Green Salad & Soft Herbs, Avocado Dressing 3.95 🍷  
Buttered Roseval New Potatoes 3.95 v  
Cauliflower Cheese 4.50 v  
Buttered Spring Greens 3.95 v  
Beer-battered Onion Rings 3.75 v  
Halloumi Fries & Bloody Mary Ketchup 4.75 v

## PUDS

Warm Chocolate Fondant, Honeycomb Ice Cream 7.75 v  
Mango, Pineapple & Passion Fruit Eton Mess 6.50 v  
Crème Caramel, Drunken Raisins 6.50 v  
Apple Tarte Tatin & Vanilla Ice Cream 7.00 🍷  
Lemon & Pistachio Polenta Cake, Poached Rhubarb 6.50 v  
Warm Treacle Tart, Clotted Cream 6.75 v  
Salcombe Dairy Ice Creams & Sorbets 5.75 v  
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,  
Mango or Raspberry Sorbet)  
Mini Brownie or Single Smidgen of Cheese  
& your choice of Coffee or Tea 5.95

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

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. A 25p contribution from every Superfood Salad sold supports The Peach Foundation; promoting healthy eating, sports and conservation in Kenya. **Allergens:** before ordering, please speak to one of our team.

Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from.  
If you want to know more about how our dishes are cooked or prepared, please talk to us.

v Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

