



LUNCH AT THE WHITE HORSE

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
- 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

ON TOAST

- Creamy Garlic Mushrooms on Sourdough 8.25 v
- Smoked Haddock Rarebit 8.50
- Whipped Goats' Curd, Peas, Beans & Mint on Sourdough 8.00 v

SANDWICHES

- Warm Pollock Scampi Roll, Lettuce & Tartare Sauce 7.50
- Crusty Roast Pork Roll, Stuffing & Apple Sauce 7.50
- Mature Cheddar & Pickle Sandwich 5.75 v
- Add Chips, Green Salad or Soup 2.50

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
- Battered Cod Loin & Chips, Mushy Peas, Tartare Sauce 15.50
- 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 100z 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

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.

