

STARTERS

FILO & TWINE SOURDOUGH (V) | 5

Balsamic & oil, whipped butter

CARROT & SQUASH SOUP (V) | 6

Sage oil, parmesan, croutons

ROASTED HERITAGE BEETROOT (V) | 7

Whipped ricotta, dill, wilted chard

CHICKEN LIVER PATE | 8

Toast, spiced pear puree, crispy onions

CURRIED FISHCAKE | 8

Asian slaw, lime vinaigrette, satay sauce

SCOTCH EGG | 7.5

Wild mushroom ketchup, straw potatoes

WARM PIGEON SALAD | 8.5

Walnuts, gorgonzola, pomegranate molasses, baby leaf

MAINS

SOUTHERN FRIED CHICKEN IN A BUCKET | 15

Skinny fries, slaw

BEER BATTERED FISH | 15

Hand cut chips, mushy peas, tartare, curry sauce

THE WHITE HORSE BURGER | 16

8oz beef burger, streaky bacon, Monterey jack cheese, burger sauce, skinny fries, slaw

PIE OF THE DAY | 16

Seasonal vegetables, mash, gravy

PAN FRIED LAMBS LIVER | 16

Mash, shallot & bacon gravy, kale

SLOW ROAST PORK BELLY | 18

Pear puree, cider jus, parmentier potatoes, braised red cabbage

PAN ROAST SEABASS | 19

Samphire & new potato hash, lemon & caper butter

BRAISED BEEF BRISKET | 17

Horseradish mash, roasted carrots, silverskin onions, greens, gravy

MEDITERRANEAN VEGETABLE RAGU (VE) | 15

Rigatoni pasta, feta

CHICKEN, SHALLOT & BACON BALLOTINE | 18

Dauphinoise potato, carrot puree, kale, thyme gravy

SATAY CHICKEN IN A BUCKET | 16

Mango chutney, pickled red onion, onion seeds, skinny fries

SIDES

SKINNY FRIES | 4

HAND CUT CHIPS | 4

MIXED OLIVES | 3

SLAW | 3

TRUFFLE FRIES | 4.5

SEASONAL GREENS | 4