

THE
WHITE HORSE
AMPFIELD

A Privately owned Country Inn with Food



menu

The White Horse, Winchester Road,
Ampfield, Romsey S051 9BQ
Telephone: 01794 368356

whitehorseinn@hotmail.co.uk
www.whitehorseatampfield.co.uk

Please
would you
order all
your food
at the Bar

SUPPLIERS

Hursley High Class Butchers

Premier Fish
Downton

Bunched Carrot
Southampton

Clarke's Dairy
Shirrell Heath

Fjordling Smokehouses
Winterslow

Lyburn Cheese
Hamptworth

Loosehanger Cheeses
Downton

Two Hoots Cheese
Berkshire

Tunworth Cheese
Berkshire

Wood Farm
Braishfield

Summer Isles Food
Achiltibuie

Fine Food Company
Wincanton

Paul's Patisserie
Hiltingbury

New Forest Patisserie
Wimborne

The Diligent Frog
Caen, France

SIDE ORDERS

New Potato (V)	2.35
Chips (V)	2.35
Mashed Potato (V)	2.35
Sauté Potato (V)	2.35
Wilted Spinach (V)	2.35
Mushrooms (V)	2.35
Side salad (V)	2.50
Mixed Vegetables (V)	2.35
Garlic Bread (V)	3.25

STARTERS

A bowl of freshly made soup	4.95
served with sliced artisan baguette & butter (see the specials board for today's soup)	
Fresh tuna kebabs (G)	5.95
pan fried in garlic & thyme on dressed mixed leaves	
Succulent Shetland king scallops (G)	7.95
roasted in their shells with garlic butter and breadcrumbs	
Oven baked Loosehanger White Hart soft cheese (V)	5.95
rolled in toasted crushed walnuts with fresh redcurrant compote	
Soused Scottish herrings (G)	6.25
served with spiced mayonnaise	
Chicken livers, pan fried with bacon & brandy	5.95
served on buttered granary toast	
Roasted beef tomatoes stuffed with a medley of summer vegetables (V)(G)	5.95
& gruyere cheese	
A pint of shell on North Atlantic prawns	6.75
served with Marie Rose sauce for dipping & granary bread	
Locally smoked duck breast, thinly sliced (G)	6.25
served with freshly made potato & chive salad	

TOTALLY PUB

All our salads are dressed with French vinaigrette and we never use frozen chips!

Three Hursley butcher's champion pork & leek sausages	9.95
buttered mashed potato & sweet onion gravy	
Two slices of thick cut Hursley butcher's honey roast ham, (G)	9.75
two farm eggs from Wood Farm, dressed salad & fresh chips	
Grilled Aberdeen Angus 8oz beef burger	9.95
served in a floured bun with dill pickle, dressed salad & fresh chips (feeling hungry? Add another burger for 2.50, or a topping of mushroom, egg, bacon or cheese for 75p each)	
Two flour dusted fishcakes made with both hot roasted smoked salmon & the normal cold smoked salmon,	9.95
petit pois & dill, served with dressed salad & fresh chips (can be served as a starter with one fish cake & salad leaves)	
Field Mushroom, beef tomato & Gruyere cheese "Burger" (V)	8.95
served in a floured bun with dill pickle, dressed salad, and fresh chips	
Whitby whole tail scampi served with dressed salad & fresh chips	9.95
An oven baked steak, mushroom, baby onion & Irish stout pie	11.95
in short crust pastry, served with a jug of onion gravy, fresh vegetables & new potatoes	
Thick cut 10oz English gammon steak (G)	12.25
served with grilled tomato, field mushrooms & fresh chips	
A traditional curry made from the finest spices & herbs	11.25
served with pilau rice, naan bread, mango & ginger chutney (see the specials board for today's curry)	

All items are subject to availability

All prices include VAT

Regrettably we cannot guarantee any items on our menu are free from nuts

(V) = suitable for vegetarians (G) = gluten free

All weights are approximate prior to cooking

Please be aware that there may be small bones in fish dishes

If you suffer from any food allergy please ask a member of staff and we will try to assist you

SLIGHTLY RESTAURANT

Shallow fried escalope of chicken breast coated	11.95
in Japanese panko breadcrumbs, served with slowly roasted cherry vine tomatoes, dressed salad & new potatoes	
Deep fried goujons of hand cut plaice fillets	12.25
coated in Japanese panko breadcrumbs, served with a dressed salad & fresh chips	
Roasted Mediterranean vegetable pancakes baked in the oven (V)	11.25
in a creamy cheese sauce, with melted parmesan with dressed salad & new potatoes	
A warm salad of pan fried chicken, bacon & new potato (G)	11.95
in honey & wholegrain mustard dressing on a bed of mixed leaves, tomato & cucumber	
Grilled 8oz rib eye steak cooked to your order (G)	17.95
and served with grilled tomato, mushroom and fresh chips why not add a sauce: stilton & port or brandy & peppercorn 1.80	
A salad of whole smoked test valley trout, (G)	12.25
mixed leaves & cherry tomatoes with a horseradish vinaigrette & new potatoes	
Moules marinere, succulent fresh Shetland mussels in white wine	12.95
cream, garlic & parsley sauce, with granary bread (can be served as a starter 7.25)	

THE FISH BOARD

Every day we have a selection of fresh fish on our fish board, some of them are fillets and some are whole fish. Everyone likes their fish cooked in a different way and served with various styles of potato, salad or vegetables, so please choose the way you would like your fish cooked and what you would like to have served with your dish.

All our fish can be:

- Battered in a light beer batter
- Fried in Japanese panko breadcrumbs
- Grilled with fresh parsley butter

Choose from a choice of sauté, chipped or new potato & either fresh vegetables, wilted spinach or dressed salad

Or try a selection of 4 different fish, king scallop & king prawns served with a light bourride sauce

15.95

SPECIALS BOARD

We believe that our special's board is special. We source local foods and then our brigade of young chef's endeavour to create dishes that would not be out of place in any restaurant. The board will certainly change every week, and sometimes daily as new produce arrives. These meals are normally shown as a complete meal and we would hope that you will enjoy them as they are designed.

OMELETTES (G) Only Mon-Sat Lunch **7.75**

Our soufflé omelettes are made from three wood farm eggs, and are served with a dressed salad & fresh chips

Smoked salmon, cheddar cheese (V), prawn, vine tomato (V), mushroom (V), ham, goats cheese (V) Please add 75p for each additional filling

PUDDINGS Please ask to see a menu

SUNDAY LUNCHES

Every Sunday we offer a choice of two traditional roast lunches, served with honey roast parsnips, yorkshire pudding, roast potatoes & freshly cooked vegetables

Thickly sliced sirloin of beef	10.95
Slowly roasted lamb shank	11.75
Slowly roasted pork belly	10.95

BAGUETTES

Only available
Monday – Saturday lunchtimes

We use rustic Artisan baguettes made with French Camp Remy flour, and they are served with a small salad & crisps

- Hursley Butcher's pork chipolata sausages & onion marmalade **5.95**
- Grilled cod fish fingers & tartare sauce **5.95**
- Bacon & brie **5.95**
- Ham, tomato & wholegrain mustard **5.95**
- Grilled Mediterranean vegetables & goats cheese (V) **5.95**
- Smoked salmon & cream cheese **5.95**
- Pan Fried Steak & Onions **6.25**
- Chicken, pesto & sun blushed tomatoes **5.95**

Ploughman's Lunch (V) 9.95
Barkham Blue, Lyburn Winchester, Loosehanger Hampshire Rose & Tunworth soft cheeses, with, pickled onion, Real Ale chutney & granary bread

COFFEES & TEAS

Filter coffee	1.65
Freshly brewed pot of tea	1.55
Cappuccino	2.10
Espresso	1.60
Double espresso	2.40
Latté	2.20
Americano	1.80
Hot chocolate	2.05
Baileys latté	4.65
Liqueur coffees	4.65
Earl Grey Tea	1.80
Fruit Infusions	1.80
Green Tea	1.80

All coffees available as decaffeinated

HARDY'S WINES A popular range of Australian wines have now been joined by a new variety, Shiraz Cabernet		175ml	250ml	Bottle
WHITE	Hardy's Riddle Chardonnay/Semillon Easy drinking quality Australian dry white wine	3.95	5.40	15.95
WHITE	Hardy's Riddle Riesling/Gewurztraminer Medium flavours, easy drinking wine. For people with a sweeter tooth	3.95	5.40	15.95
RED	Hardy's Riddle Cabernet/Merlot A great price for a great wine, Hardy's have done it again with this lovely easy drinking red	3.95	5.40	15.95
RED	Hardy's Riddle Shiraz/Cabernet Slightly peppery, with a strong finish, perfect red wine	3.95	5.40	15.95

ROSE WINES BY THE GLASS & BOTTLE

Vendage White Zinfandel, California	4.15	5.70	16.70
It just makes you think of Summer, this medium rosé is the perfect wine for easy drinking			
Pinot Grigio Rosé – Provincia di Pava	4.15	5.70	16.70
Drier than the Vendage and delicately coloured. Great if you can't make up your mind between red or white			

WHITE WINES BY THE GLASS & BOTTLE

Pinot Grigio – Provincia di Pava	4.15	5.70	16.70
Dry & lively, with fresh grape flavours. Particularly good with our Fish Platter or any spicy fish or smoked fish dish			
Moseland Riesling Kabinett, Germany	4.15	5.55	16.20
Refreshingly light fruity white wine, medium dry but with a hint of sweetness			
Muscadet Sevre et Maine sur Lie, France	4.30	6.25	17.45
The perfect accompaniment to seafood, prawns or mussels. Dry and light with a very slight sparkle			
Monte Verde Sauvignon Blanc	4.60	6.45	18.40
Grassy, clean, crisp flavours. Ideal with light meats, fish of all styles. Try it with any fish dish			
Monte Verde Chardonnay	4.60	6.45	18.40
Rich, warming and very full bodied, the classic Chilean Chardonnay ideal with smoked fish, fishcakes			

WHITE WINES BY THE BOTTLE

Sancerre, Les Collinettes, France			26.60
Flint dry white wine from the Loire, the ideal wine for any seafood or fish dishes			
Chablis, Paul Deloux, France			25.60
This lovely Chablis has the elegant buttery flavours of a quality wine, ideal to drink with any of our "Fish Specials"			

RED WINES BY THE GLASS & BOTTLE

Cote du Rhone, France	4.30	6.30	17.50
Spicy, dry and peppery. Traditional robust style, benefiting from maturing in oak barrels you will love this wine. Great with steaks and lamb			
Rioja, Don Jacobo Crianza, Spain	4.65	6.55	18.50
A typical oaky, try it with your Sunday roast, duck, or any of our red meat specials			
Berri Estates Shiraz, Australia	4.65	6.55	18.50
Smooth, rich and full bodied. Drink it because you love wine and drink it with any of our meat specials or steaks			
Monte Verde Merlot	4.30	6.20	17.40
Smooth & soft, this is the wine equivalent of steak & ale pie, warm and inviting			

RED WINES BY THE BOTTLE

Pinot Noir, Louis Jadot, France			26.60
Quality wine from Burgundy, but only sold by the bottle. Dry and powerful, go on spoil yourself, order a bottle with your steak			
Fleurie, Chateau de Fleurie, France			27.65
Light & refreshing, it should be drunk slightly chilled and drink it with anything from fish, chicken or meats			

CHAMPAGNE & SPARKLING

Piper Heidsieck NV Champagne 38.00	Berri Estates Cuvee Brut Australian Sparkling Wine 21.00
Berri Estates Cuvee Brut Rose Australian Sparkling Wine 21.00	