



THE
WHITE HORSE

SAMPLE MENU – AUGUST 2016

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.

While you wait: Selection of breads with olive oil, butter & balsamic vinegar 3.95, bowl of olives 2.75

STARTERS

(V) A bowl of freshly made soup with warm cottage roll 5.25

Chinese crispy duck spring roll, carrot & cucumber salad 6.95

Smoked mackerel pâté, lightly pickled cucumber & shallots, buttered English crumpets 6.95

Grilled genuine German bratwurst, sauerkraut, potato salad & Bavarian sweet mustard 6.95

Gravad Lax salmon in dill, sea salt & malt whisky + marinated herrings in a sweet dill marinade + hot Wasabi sauce 7.25

Flour dusted baby calamari with our own tartar sauce 6.95

King prawn cocktail topped with a dollop of "Bloody Mary" mayonnaise 7.25

Grilled fresh whole Cornish sardines, roasted cherry vine tomato, drizzled with lemon, dill & chilli oil 6.95

(V) Tempura battered baby vegetables with roasted red pepper hummus 6.95

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SALADS

Chicken, Bacon & new potato salad with a honey & mustard dressing 12.95

Traditional French Niçoise salad with tuna, green beans, egg, olives & croutons 12.95

Chicken Caesar salad with sliced roast chicken, anchovies, shaved Parmesan, croutons & cos lettuce 12.95

LUNCHTIME SANDWICHES

(Only available Monday – Saturday Lunchtimes)

Sandwiches on thick cut white or malted brown bloomer bread:

New York “Deli” sandwich with Pastrami, Swiss cheese, coleslaw & gherkins 6.95

Battered cod fish finger sandwich with our own tartar sauce 6.95

White Horse triple-decker “Club” with chicken, bacon & egg mayonnaise sandwich 7.95

Melted Cornish brie with crispy bacon sandwich 6.95

Devon crab & cucumber sandwich 7.25

(V) Taw Valley Cheddar cheese & real ale chutney sandwich 6.25

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LIGHTER MEALS

(Only available Monday – Saturday Lunchtimes)

Ploughman’s Lunch with Cheddar cheese, Pork Pie, Apple, Pickles, Chutney & Warm Artisan rolls 11.95

Toasted Croque Monsieur with our own honey & cider cooked ham & cheddar cheese 7.95 (add a fried egg 1.00)

Our own honey & cider cooked ham with two fried eggs and thick cut chips 11.95

All dishes served with celeriac remoulade and mixed leaves

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“THE SKIPPER'S CATCH”

Please remember to look at our fish board, for a choice the freshest, most sustainable & wonderful fish we can find, simply grilled or pan fried with a choice of potatoes, vegetables & parsley butter.

MAIN COURSES

Crispy beef salad with bean sprouts, peppers, spring onions, cucumber & carrot ribbons, Hoi sin dressing, sesame seeds 12.95

Warm chicken, bacon & new potato salad with a honey & whole grain mustard dressing 12.95

Our own slowly-cooked full rack of pork ribs in a smoky BBQ sauce, coleslaw & thick cut chips 13.95

A "proper" short crust pastry chicken, ham hock & leek pie, buttered greens, baby roast new potatoes, chicken gravy 13.75

Our classic burger in a toasted brioche bun topped with cheese & bacon, dressed salad & thickly cut chips 12.95

Pan fried, bread crumbed chicken "Schnitzel", topped with a fried egg, served with dressed salad & skinny fries 12.95

Lightly battered cod fillets served with thick cut chips, mushy peas & homemade tartar sauce 12.95

Spanish style king prawn, chicken drumstick & chorizo paella + garlic bread 13.95

Thai green curry (prawn or chicken), jasmine sticky rice & prawn crackers 12.95

Cod, smoked haddock & salmon fishcakes with a pinch of horseradish & spring onion, dressed salad & thick cut chips 12.95

Pan fried calves liver & bacon, "Bubble & Squeak" & rich onion gravy 14.45

10oz Smoked gammon steak, pineapple & free range fried egg, cherry vine tomatoes, thick cut chips 13.95

(V) Vegetarian burger of grilled Halloumi cheese marinated in chilli & lime, field mushroom & tomato served in a brioche bun with thick cut chips & salad 12.95

(V) "Mac'n'cheese" freshly cooked macaroni, in a creamy Cheddar cheese sauce, topped with crunchy brioche breadcrumbs served with dressed green salad & garlic bread 11.95

6 Hour slowly cooked lamb shank in mint & redcurrant gravy, creamy mashed potato & buttered greens 14.25

10oz Sirloin steak, cherry vine tomatoes, Portobello mushroom, roast shallots, thick cut chips 19.95
(Add a peppercorn sauce, or blue cheese sauce for 1.95)

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SIDE ORDERS

Freshly made onion rings 2.95, garlic bread 2.95, sweet potato fries 2.95, thick cut chips 2.95, French fries 2.95

SPECIALS BOARD:

We always have a steak on our *Specials Board*.

Please see the blackboard for the steak of the day and all our other specials

DESSERTS & CHEESE

Sticky toffee pudding, toffee sauce, salted caramel ice cream 5.95

Warm chocolate brownie with vanilla ice cream 5.95

A fondue of hot chocolate sauce with marshmallows & strawberries for dipping 6.25

Duo of Tia Maria crème brulée & Bailey's Irish crème brulée 6.25

Rhubarb crumble & custard 5.95

Lemon meringue pie with freshly made lemon posset & lemon sorbet 5.95

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A Trio of New Forest Ice Creams & Sorbets 4.95

Vanilla, Strawberry, Chocolate, Salted Caramel, Rum & Raisin, Toffee Apple

Blood orange sorbet, Mango sorbet, Raspberry sorbet, Lemon sorbet

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A Selection of English Cheeses with Crackers & Real Ale Chutney

Stilton, Somerset Cheddar & Cornish Brie 8.95

(For more information about our cheeses please ask at the bar)

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"KID'S" MEALS

Chipolatas, chips & beans 5.25

Chicken nuggets & chips with peas 5.95

Burger in a bun with chips & beans 5.25

Our own honey roasted ham with fried egg & chips 5.25

Beer battered fresh fillet of cod, chips & peas 5.95

(v) Deep dish 3 cheese pizza & salad 5.95

"Kids" ice cream tubs, chocolate, vanilla, strawberry & honeycomb 1.95

SUNDAY ROAST MEALS

There is a choice of at least two roasts every Sunday from 12.00 to 4.00pm

Roast sirloin of beef, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy 13.95

Slowly roasted lamb shank, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy 14.95

Roast leg of pork, crackling, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy 13.95

Roast turkey, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy 13.95

A slice of three meats, pork, turkey & beef, Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy 14.95

All served with a selection of fresh seasonal vegetables & cauliflower cheese

Prefer your roast without meat try a great plate of vegetables, homemade Yorkshire pudding, cauliflower cheese, roast parsnips, crispy roast potatoes & vegetarian gravy 10.95

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Why not get our *Monthly Newsletter*, via email, which shows all our functions, special offers and new menus.

Just leave your email address at the bar, or sign-up via our website:

www.whitehorseampfield.co.uk

Important Notes & Allergy Advice:

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.

We only have one fryer with common fryer oil & one grill.

Please speak to a member of staff if you have a food allergen or food intolerance.

A full list of allergens that could be on our menu is available at the bar.

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.