



THE
WHITE HORSE

MAIN MENU – AUTUMN 2017

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.
Updated 17 November 2017

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

STARTERS

Freshly made Soup of the day, granary tin loaf 5.25

Pan fried “Devilled” lamb’s kidneys on granary toast 7.95

Our own chicken liver & brandy pâté, pickled silver skin onions, granary tin loaf 7.25

Toasted goats cheese & caramelised red onion tart 7.25

“Hampshire smokies”, made with fresh Arbroath smokie fillets & cheddar cheese sauce, baked under the grill 7.95

Grilled Portobello mushrooms stuffed with crispy bacon & blue cheese 6.95 (can be served with no bacon)

Lightly flour dusted baby calamari with garlic aioli for dipping 7.95

(V) Deep fried, bread crumbed, wedges of Normandy Camembert, served with redcurrant jelly, ciabatta straw 7.25

Smoked Scottish salmon marinated in Yuzu, Ginger & Shiso, with thinly sliced Japanese ginger, Wasabi paste & Teriyaki sauce 7.95

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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

Our pie of the day, panache of vegetables, Hassel back potatoes, pot of gravy 13.95 (see blackboard)

Our vegetarian pie of the day, panache of vegetables, Hassel back potatoes, pot of gravy 13.95 (see blackboard)

All our pies are hand made for us and are a “proper” full pastry pie

Herb crusted Welsh free range rack of lamb, roasted Provencal vegetables, Dauphinoise potato, rosemary & red wine jus 15.95

Pan fried, bread crumbed, chicken “schnitzel”, topped with a fried hen’s egg, dressed salad & skin on fries 13.95

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

Slowly roasted Pork Belly, stuffed with sausage meat, apples & black pudding, Thyme mash, honey roast parsnips & carrots 14.95

Louisiana style king prawn Jambalaya topped with a pan fried fillet of Cajun blackened catfish 14.95

Pan fried breast of Gressingham duck, medley of winter root vegetables, Parmentier potatoes, fig sauce 14.95

Mixed game & winter vegetables slowly cooked in a Juniper, port & Sloe gin jus served in a casserole dish with a puff pastry top, braised red cabbage, and Hassel back potato 14.95

White Horse burger topped with Monterey Jack cheese, streaky bacon, burger sauce & dill pickle & skin on fries 12.95

Hungarian beef goulash with peppers & paprika, braised red cabbage, boiled potatoes, jug of sour cream 13.95

10oz Smoked Gammon steak, pineapple & fried hen’s egg, cherry vine tomatoes, thick cut chips 13.95

Lamb’s liver & bacon in a rich onion gravy, creamy mashed potato, petit pois peas 12.95

(V) Halloumi cheese burger, marinated in chilli & lime, field mushroom & tomato in a brioche bun with skin on fries & salad 12.95

(V) “Mac’n’Cheese”, topped with brioche breadcrumbs & cherry vine tomatoes, dressed green salad & garlic bread 12.95

28 day aged, grass fed, 10oz English sirloin steak, Portobello mushroom cherry vine tomatoes, rocket salad, skin on fries 21.95

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A BIT ON THE SIDE

All at 3.00

Skin on fries, Thick cut chips, Sweet potato fries, Garlic Bread, Onion Rings, Cole slaw,

Dressed rocket & Parmesan salad, Portobello Mushrooms, Balsamic roasted cherry vine tomatoes

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

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.

Why not get our *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