



THE
WHITE HORSE

MAIN MENU – AUTUMN 2018

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.
NOTE: We have added a new range of Vegetarian and Vegan meals. Please see pages 3 & 4 for details.

Updated 4 November 2018

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

STARTERS

Chef's soup of the day, warm granary bread 6.95 (g/f) (v)

"Bang Bang" chicken in a sweet chilli & peanut sauce, Oriental salad 7.95 (g/f)

Malden salt & crushed black pepper, flour dusted baby calamari with lemon mayonnaise 7.95

Italian "Tricolore"; grilled vine tomatoes on garlic ciabatta, mozzarella & Basil, Balsamic glaze 7.95 (v)

Romsey Chalk stream cold smoked trout roulade with smoked trout pâté with celeriac remoulade 7.95 (g/f)

Deep fried, panko bread crumbed Camembert wedges with balsamic walnuts & truffle honey 7.95 (v) (g/f)

Crispy duck & watermelon salad, toasted cashew nuts & oriental dressing 7.95 (g/f)

King scallops topped with black pudding & bacon, baked in the shell with garlic butter 10.95 (g/f)

Japanese style king prawns in panko bread crumbs with a Sriracha sweet chilli dipping sauce 7.95

Pumpkin hummus served in a French baby pumpkin with golden beetroot, vegetable crudité & toasted ciabatta 7.95 (v/g)

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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

Slowly cooked & shredded English oxtails in a rich bone marrow gravy, topped with toasted pearl barley crumb, served with roast root vegetables 14.95

A "proper" full pastry pie

choose from: rabbit & bacon pie or steak, mushroom & ale,
both served with seasonal vegetables, new potatoes, pot of gravy 13.95

Rich & aromatic slowly cooked Mughlai curried lamb shank with pilau rice & poppadum 15.95 (g/f)

Pan fried calves liver & smoked streaky bacon, colcannon mash, baby onions & gravy 14.95 (g/f)

Slowly cooked confit of Burgundy duck leg, potato rosti, seasonal vegetables, black cherry sauce 14.95

Bombay fish pie, smoked haddock, monkfish & king prawns in a lightly curried cream sauce, topped with mustard seed mash, served with naan bread & mango chutney 14.95

Pan fried breast of chicken in a sweet chilli & honey sauce, dressed salad & skin on fries or basmati rice 13.95 (g/f)

Pan fried fillet of salmon in Soy, Ginger & Teriyaki, stir fried sweet peppers, vegetables & rice 14.95 (g/f)

Lightly battered cod fillets served with fat chips, crushed minted petit pois & freshly made tartar sauce 12.95 (g/f)

Cumberland sausage ring, colcannon mash, baby onions & gravy 12.95

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STEAKS, RIBS & BURGERS

28 day matured Blackgate English Sirloin steak served with dressed green salad & thick chips 22.95 (g/f)

Add a steak sauce: Green Peppercorn, Béarnaise, Blue Cheese - all £1.95

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Smoked Gammon & Egg, Pineapple & Black pepper chutney served with dressed green salad & thick chips 13.95 (g/f)

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Rack of sticky Jack Daniels & back treacle Pork ribs, coleslaw, skin on fries 16.95 (g/f)

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Southern fried chicken burger, topped with cheese, streaky bacon, BBQ sauce, toasted ciabatta roll, skin on fries 13.95

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The White Horse Beef burger topped with cheese, streaky bacon, burger sauce & dill pickle, toasted ciabatta roll, skin on fries 13.95

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

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A BIT ON THE SIDE

All at 3.00

Skin on fries (g/f), fat chips (g/f), sweet potato fries (g/f)

Olive oil, parsley & garlic Bread (vg), Onion Rings (g/f) (v)

Mixed dressed salad (g/f) (v)

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VEGETARIAN & VEGAN MENU

KEY: (v) vegetarian | (vg) vegan | (g/f) gluten free

All meals that are marked (g/f) are or can be gluten free, please specify at the time of order

STARTERS

Chef's soup of the day, warm granary bread 6.95 (g/f) (v)

Italian "Tricolore"; grilled vine tomatoes on toasted garlic ciabatta, mozzarella & basil, balsamic glaze 7.95 (g/f) (v)

Deep fried, panko bread crumbed Camembert wedges with balsamic walnuts & truffle honey 7.95 (g/f) (v)

Pumpkin hummus served in a French baby pumpkin with golden beetroot, vegetable crudité & toasted ciabatta 7.95 (v/g)

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MAIN COURSES

Mac'n'Cheese, topped with Cheddar cheese & Cherry vine tomatoes, dressed green salad & garlic bread 12.95 (v)

Cajun style Jambalaya with black beans, butternut squash, peppers, red chilli, sweet corn, spicy rice with salad & garlic bread 12.95 (g/f) (v/g)

Cauliflower, sweet potato & spinach curry, pilau rice, naan bread & poppadom 12.95 (g/f) (v)

Trio of vegetarian sausages, colcannon mash, baby onions & gravy 11.95 (v)

A full pastry Goats cheese, beetroot & horseradish pie, seasonal vegetables, new potatoes, pot of gravy 13.95 (v)

Moroccan style aubergine & apricot tagine with roast Mediterranean vegetable couscous 11.95 (g/f) (v/g)

Thai spiced sweet corn & vegetable burger, tomato chutney, lettuce & tomato, toasted ciabatta roll, skin on fries 12.95 (v/g)

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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.