



THE
WHITE HORSE

MAIN MENU – SPRING 2019

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 page 4 for details.

Updated 15 April 2019

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)

Smoked Haddock Rarebit on granary toast with roast tomatoes 7.95 (g/f)

Salt & pepper, flour dusted baby calamari with lemon mayonnaise 7.95

Romsey Chalk stream, "cold smoked trout", black pepper, lemon wedges & Horseradish cream 7.95 (g/f)

Thinly sliced French Morteau sausage, white wine potato salad, sauerkraut, Dijon mustard 7.95

Panko bread crumbed Camembert wedges with balsamic walnuts & truffle honey 7.95 (v) (g/f)

Twice baked 3 cheese soufflé cheesecake, spicy golden beetroot & tomato salsa 7.95 (v) (g/f)

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

Duck liver parfait, cider apple jelly, toasted ciabatta mixed leaves 7.95 (g/f)

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

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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

Rolled loin of pork stuffed with Calabrian 'Nduja spiced sausage,
served with pan fried Cavallo Nero & garlic potatoes, crispy crackling, pan jus 14.95

A "proper" full pastry pie - **choose from:**

Rabbit & bacon pie or Steak, mushroom & ale, with seasonal vegetables, roast new potatoes, pot of gravy 13.95

Pan fried calves liver, crushed potato, seasonal vegetables, onion & smoked bacon gravy 14.95 (g/f)

Spiced duck leg, cauliflower purée, tender stem broccoli, Anise & cherry sauce, sauté potato 14.95

Roast chicken Panzanella salad, roast peppers, baby plum tomatoes, Basil, anchovies, capers
& torn Ciabatta, virgin olive oil dressing 13.95 (g/f)

Pan fried Teriyaki salmon fillet, sweet red peppers & Pak Choi tossed with spiced rice 14.95 (g/f)

"Hot smoked" Romsey Chalk stream trout, white grape & new potato salad
with baby leaves, tarragon & crème fraiche dressing 13.95 (g/f)

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STEAKS, RIBS & BURGERS

10oz English Sirloin steak served with dressed green salad & thick chips 22.95 (g/f)

Add a steak sauce: Green Peppercorn or Blue Cheese - £2.25

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Hand cut smoked gammon steak, fried egg, dressed salad & thick chips 15.95 (g/f)

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Full rack of pork ribs with sticky Jack Daniels BBQ sauce, coleslaw, skin on fries 16.95 (g/f)

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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

Panko bread crumbed Camembert wedges with balsamic walnuts & truffle honey 7.95 (v) (g/f)

Twice baked 3 cheese soufflé cheesecake, spicy golden beetroot & tomato salsa 7.95 (v) (g/f)

“Tricolore”; grilled vine tomatoes on garlic ciabatta, mozzarella & Basil pesto, Balsamic glaze 7.95 (v)

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MAIN COURSES

A “proper” full pastry goats cheese, spinach & sweet potato pie, with seasonal vegetables, roast new potatoes, pot of gravy 13.95

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

Roast aubergine filled with Harissa, quinoa, bulgar wheat & roast vegetables, salad & fries 12.95 (v/g)

Mac’n’Cheese, Cheddar cheese & Cherry vine tomatoes, green salad & garlic bread 12.95

Quorn, cashew nut & edamame bean paella served with garlic bread & salad 12.95 (v/g) (g/f)

Spiced lentil, chickpea, baby plum tomatoes, red onion, & toasted Halloumi salad with a honey, yoghurt & tahini dressing 12.95 (g/f)
exchange Halloumi for butternut squash 11.95 (v/g)

Thai green vegetable curry with white basmati rice & rice crackers 12.95 (v/g) (g/f)

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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.