

Main Menu – Summer 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 22 June 2019

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

STARTERS

Chef's soup, with warm granary bread (g/f) (v/g) 6.95

King Scallops with a Pea puree, black pudding & bacon 10.95

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

Romsey Chalk stream, "cold smoked trout", bread crumbed poached egg, English asparagus (g/f) 8.95

A rich & smooth duck liver parfait, rhubarb & ginger chutney, toasted croute 7.95

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

Twice baked 3 cheese soufflé cheesecake, red pepper & tomato salsa (g/f) (v) 7.95

Korean style sticky chicken wings with Asian slaw 7.95

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

A full pastry pie, served with baby roast new potatoes, vegetable selection & jug of gravy 13.95 (g/f)

Choose from: Steak & craft ale or chicken, ham & leek

Rack of Welsh lamb, mashed potato, tender stem broccoli, mint & redcurrant jus 16.95 (g/f)

Calves' liver, smoked garlic mash, kale, pancetta, mushroom sauce & crispy bacon 15.95 (g/f)

Medley of smoked haddock, king scallops & King prawns, garlic & tarragon butter, with pickled fennel, pea shoots & skin on fries 17.95 (g/f)

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

Hot & spicy salmon fillet, noodles, Pak choi, tender stem broccoli, coconut & lime sauce 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)

Pork tenderloin, Parma ham, purple potato croquettes, tender stem broccoli, roast fig, 14.95 (g/f)

Lightly battered cod fillets served with fat chips, crushed minted petit pois & tartar sauce 13.95 (g/f)

Pan fried chicken "schnitzel" in Panko breadcrumbs, fried egg, dressed salad & skin on fries 13.95 (g/f)

Bombay fish pie, smoked haddock, monkfish & king prawns in a curried cream sauce, mustard seed mash, with naan bread & mango chutney 15.95 (g/f)

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

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)

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, with warm granary bread (g/f) (v/g) 6.95

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

Twice baked 3 cheese soufflé cheesecake, red pepper & tomato salsa (g/f) (v) 7.95

Main Courses

Goats cheese, sweet potato & spinach pie, baby roast new potatoes, vegetable selection 13.95

Cajun spiced sweet corn, 5 bean & vegetable burger, tomato chutney, lettuce & tomato, toasted ciabatta roll, skin on fries 12.95 (v/g)

Roast aubergine filled with & roast Mediterranean 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)

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

Radish, fennel, apple, orange, date & toasted Halloumi salad, vinaigrette dressing 12.95 (g/f) (v)

Makhnawala, creamy Goan mixed vegetable curry, pilau rice, naan bread & poppadum 12.95 (v/g)

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.