



THE  
WHITE HORSE

## MAIN MENU – WINTER 2020

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 January 2020*

### TO START

Chef's freshly made soup of the day 6.95 (v/g) (g/f)

Burrata soft cheese with fennel, sweet roast red peppers, anchovies and capers 8.25 (g/f) {can be (v)}

Devilled Devon crab, topped with Parmesan & bread crumbs, baked in the oven, served with granary soldiers 8.25 (g/f)

Chicken liver parfait, cider apple jelly, ciabatta fingers 7.95

Romsey chalk stream cold smoked trout platter, black pepper, lemon wedges & horseradish cream 7.95 (g/f)

Smoked haddock & spinach in a wholegrain mustard sauce topped with a hen's egg & baked in the oven 7.95 (g/f)

Cornish goat's cheese rolled in crushed hazel nuts with freshly made cranberry sauce 7.95 (v) (g/f)

Trealy farm, air dried, lightly beech smoked, British duck breast, orange & walnut salad 7.75 (g/f)

Flat bread & vegetable crudité with our own hummus & harissa tomato sauce for dipping 7.25 (v/g)

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### FRESH FISH FROM BREXHAM

Is available every day. Please check our Fish Board for Today's catch.

## TO FOLLOW

Pan fried calf's liver, smoked bacon lardons, potatoes, wild mushrooms & spinach 16.95 (g/f)

A full pastry steak & craft ale pie, baby roast potatoes, selection of vegetables, jug of gravy 13.95 (g/f)

Hampshire Hodgepodge of mixed game, filo pastry topping, sweet red cabbage, horseradish bread sauce 13.95 (g/f)

4 hour slowly cooked pork belly, Bramley apple glaze, tender stem broccoli, mustard mash, cider jus 13.95 (g/f)

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

Bombay fish pie, smoked haddock, cod, salmon & prawns in a curried cream sauce, mustard seed mash, naan bread 15.95

"Toad in the Hole" with three hand tied butcher's pork sausages, colcannon mash & onion gravy 12.95

Today's fishcakes, dressed mixed salad & fries 13.95 (please see blackboard)

Lightly battered cod fillets, mushy peas, our own tartar sauce & thick cut chips 13.95 (g/f)

Chicken Kiev; bread crumbed chicken breast stuffed with garlic butter, wrapped in Parma ham, dressed salad & fries 13.95

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## STEAKS, RIBS & BURGERS

28 day aged 10oz English Sirloin steak with cherry vine tomatoes, peppercorn butter,  
thick cut chips 23.95 (g/f)

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

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Full rack of pork ribs with sticky Jack Daniels Honey BBQ sauce, coleslaw, skin on fries 16.95

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The White Horse Beef burger topped with cheese, bacon, our own burger sauce,  
lettuce, tomato & dill pickle in a toasted bun with fries 13.95 (g/f)

## SPECIALS BOARD:

*We always have a Specials Board.*

Please see the blackboard for all other specials

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## A BIT ON THE SIDE

**All at 3.00 (all can be gluten free – please ask)**

Tomato salad with shallots & parsley

rocket & Parmesan salad

battered new potatoes

tender stem broccoli,

Thick cut chips, fries, or sweet potato fries

olive oil & Garlic bread

dressed mixed salad

beer battered onion rings

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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 freshly made soup of the day 6.95 (v/g) (g/f)

Burrata soft cheese with fennel, sweet roast red peppers, anchovies and capers 8.25 (g/f) {can be (v)}

Cornish goat's cheese rolled in crushed hazel nuts with freshly made cranberry sauce 7.95 (v) (g/f)

Flat bread & vegetable crudité with our own hummus & harissa tomato sauce for dipping 7.25 (v/g)

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## MAIN COURSES

"Kitchen Garden" cottage pie with portobello & wild mushroom, green lentils, carrots & celery in a rich gravy topped with mashed potato, served with mushy peas & chips (v/g) (g/f) 12.95

A full crust goat's cheese, sweet potato & spinach pie, selection of fresh vegetables, roast baby new potatoes (g/f) 13.95

An Italian style chickpea, sweet potato & tomato ragu with farfalle pasta, rocket salad & garlic bread (v/g) 12.95

"Toad in the Hole" veggie style! Three vegetarian sausages in Yorkshire pudding, colcannon mash, onion gravy 12.95

Jalapeno Mac'n'cheese, freshly cooked macaroni in a cheddar cheese & cherry vine tomato sauce, topped with crispy onions & Jalapenos, served with garlic bread & dressed salad 12.95

Cajun style Halloumi burger, sweet corn fritter, burger sauce, lettuce & tomato, toasted bun, fries 13.95

Goan Vegetable Makhnawala, winter vegetables, red lentils & cashew nuts in a creamy curry sauce, basmati rice poppadum, naan bread 13.95

Thee bean Moroccan tagine with lemon & almond cous cous (v/g) 12.95

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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.*

SAMPLE