



THE
WHITE HORSE

SUNDAY MENU – AUTUMN 2020

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu. Last updated 30 September 2020.

SUNDAY STARTERS

Chef's freshly made soup of the day 6.95

Fritto Misto; a selection of sea bass, red mullet, mussels, prawns & squid & whitebait flour dusted & deep fried, tartar sauce 8.95

"Bacon & Eggs"; bread crumbed quail's egg, bacon terrine, matchstick chips 7.95

Mediterranean potato & roast vegetable cakes, with hummus & harissa 7.75 (v/g)

Thai spiced pork belly skewers with Asian slaw 7.95

Crab, crayfish, avocado & chilli pots 7.95 (g/f)

Greek lamb kofta, freshly made tzatziki dressing, Greek salad 7.95

Genuine German bratwurst, potato salad & sauerkraut with sweet German mustard 7.95

Filo pastry baskets filled with New Forest Wild mushrooms in a white wine & garlic cream (v/g) 7.75

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SHARING PLATES

either a starter for one or a sharing plate for two 7.95/15.95

Spanish tapas: Chorizo, Pork Lomo, Salchichon pork sausage, serrano ham
sticky balsamic shallots, Manchego cheese, grissini bread sticks

Salmon 3 ways; Cold smoked Scottish salmon, Beetroot cured Gravad Lax salmon
Hot smoked Scottish salmon, horseradish sauce Melba toast

SUNDAY ROAST LUNCH

There is a choice of at least two roasts every Sunday from 12.00 to 4.00pm

Roast 28 day aged sirloin of English beef, 15.95,

Roast turkey breast, sausage meat stuffing 15.95

Roast Leg of Pork & crackling 15.95

Cheese & potato "Homity" pie (v) 13.95

All served with Homemade Yorkshire pudding, crispy Maris Piper Roast Potatoes, Honey roasted parsnips, broccoli, sweet cabbage, thyme roasted carrots, cauliflower cheese, pan gravy

All roasts can be gluten free, all vegetables are subject to change

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SUNDAY MAIN COURSES

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 (v)

Our own honey & cider roasted ham with 2 fried eggs & tick cut chips 12.95

Lemon & Olive oil Souvlaki chicken, Greek salad & Pitta 13.95

Pan fried fillet of Scottish salmon, minted pea risotto, lemon butter 16.95 plum tomatoes in an olive oil dressing & topped with Tzatziki 12.95 (v)

Our pies

Full pastry pies, served with fresh vegetables & roast baby new potatoes & a jug of gravy

Steak, Ale & carrot pie 13.95

Chicken, Ham & Leek pie 13.95

Our burgers

All served in a toasted brioche bun with lettuce, dill pickle & tomato, with skinny fries

Our classic burger, bacon & cheese, burger sauce 13.95

Panko bread crumbed chicken, fajita burger & Cajun mayonnaise 13.95

Halloumi burger with corn fritter & Siracha sauce 12.95 (v)

From the fryer

Battered Fillet of North Atlantic cod & crushed, minted peas 13.95

Panko bread crumbed crab, chilli & coriander fishcakes with dressed mixed salad 12.95

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A BIT ON THE SIDE

All at 3.00

Thick cut chips, fries, sweet potato fries, Olive oil Garlic bread, dressed mixed salad, Beer battered Onion rings

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Important Notes & Allergy Advice:

Please note that all our condiments are sanitised after being used. Sauces, mustards etc are served in single use ramekins.

Sanitiser stations are by every till, every entrance door & toilets. Please respect the one metre + social distancing rule.

All tables are cleaned & sanitised after every customer

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.