

APERITIFS & COCKTAILS

ESPRESSO MARTINI	7.95
PINK GIN MARTINI	7.95
PASSION FRUIT MARTINI	7.95
KIR White Wine and Cassis	7.5
APEROL SPRITZ Prosecco & Aperol, ice	9.5

NIBBLES

Smoked Almonds	3.75
Pitted Gordal large green Olives	3.5
Pigs in blankets with honey & mustard dressing	4.75
Halloumi fries with sweet chilli	4.75
Rustic granary baguette with aged balsamic and virgin olive oil	3.75
Padron peppers (<i>some are hot, some are not</i>) lightly fried with Malvern salt & olive oil (v)	4.50

STARTERS

Our freshly made soup of the day served with granary baguette, Netherend Farm butter (v)	6.95
Romsey Chalk stream cold smoked trout, horseradish crème fraiche	8.25
A Greek salad of olives, feta cheese, red onion, cucumber & tomatoes in an olive oil & balsamic dressing (v)	7.95
“Bang Bang” Chicken; strips of chicken breast in a peanut & sweet chilli sauce, Asian slaw	7.95
Smooth & creamy duck liver parfait rolled in French butter, toasted granary baguette thins, sticky fig relish	8.25
Chinese style shredded duck with Hoi sin sauce, served on wonton pastry with spring onions & cucumber strips	7.95
Brown peeled shrimps in spiced butter, with toasted English crumpets	8.95
Rarebit mushrooms; grilled portobello mushrooms stuffed with rarebit cheese topped with heirloom tomato	7.95
Corned beef hash topped with a fried egg, brown sauce	7.95
Deville lamb’s kidneys on granary toast	8.25
A bruschetta of Heirloom tomato with basil, mint & balsamic vinegar dressing on rustic ciabatta	7.95
Smoked mackerel pate served in warm Yorkshire puddings, lightly pickled cucumber	7.95

FRESH FISH
from Brixham every day
Please see our fish board

Please would you order
all your food at the Bar



SUNDAY ROASTS

Every Sunday we offer a choice of two traditional English roast Sunday lunches, served with Yorkshire pudding, honey roast parsnips, roast potatoes and freshly cooked vegetables

MAINS

Our Full Pastry pie of the day, served with seasonal vegetable, roast new potatoes and jug of gravy	14.75
Bombay Fish pie: Smoked haddock, king prawns, cod & salmon in a lightly curried cream & coconut sauce, topped with mashed potato sprinkled with toasted cumin seeds with warm naan bread & mango chutney	15.25
Pan fried Calves liver, bacon & potato croquettes, bacon, baby onions, hispi cabbage & rich beef gravy	16.95
Battered fillets of North Atlantic cod, mushy peas, our own tartar sauce, lemon wedge & chunky chips	15.25
Halloumi burger with corn fritter & burger sauce, dill pickle, tomato & lettuce, served in a toasted bun with skinny fries (v)	13.25
The White Horse burger, topped with cheddar cheese & bacon, served in a toasted bun, baby gem lettuce, dill pickle, burger sauce & tomato, skinny fries	14.25
Slowly cooked pork belly, Laverstoke black pudding, tender stem broccoli, mustard mash, crispy crackling, toffee apple sauce	16.25
Our full pastry proper plant based – pie of the day, served with seasonal vegetable, roast new potatoes & jug of gravy (v)	14.25
“Toad in the Hole”, three natural skin, hand tied butchers’ sausages, with our own Yorkshire pudding, mashed potato, fried onions, beef gravy, peas & leeks	13.95
Jalapeno Mac’n’cheese, freshly cooked macaroni in a cheddar & red Leicester sauce topped with crispy onions, baby tomatoes & Jalapenos, served with garlic bread & dressed salad (v)	13.95
Chicken schnitzel: flattened chicken breast, dipped in Japanese panko breadcrumbs & fried, topped with a fried hen’s egg, served with confit tomato & skinny fries	14.25
Our famous 6 hour cooked full rack of pork ribs topped with a Jack Daniels BBQ sauce, cole slaw & skinny fries	17.25
10oz, 28 day aged, English Blackgate Farm sirloin steak, confit tomato, Portobello mushroom, rocket salad, thick cut chips	24.95
<i>Why not add a sauce to your steak? Béarnaise sauce, Blue Cheese or Green Peppercorn</i>	Each 2.75
Our own cider & honey roasted thick cut ham, two hens’ eggs & thick cut chips	13.75
Flat fish of the Day (see Blackboard for Market price)	
Shepherd’s Pie with seasonal vegetables and a jug of gravy	14.95
A warm salad of chicken, smoked bacon & new potatoes in a honey & wholegrain mustard dressing	14.95

BAGUETTES

(Monday to Saturday lunch time only)	
Our own cider & honey roast ham with English mustard	8.25
Wookey hole cheddar & fresh tomato (v)	8.25
Romsey Test Valley chalk stream cold smoked trout, cucumber & black pepper	8.25
Battered cod fish fingers & tartar sauce	8.25
Cornish brie & streaky smoked bacon	8.25
Croque Monsieur sandwich	9.95

12” FRESHLY COOKED PIZZAS

PLAIN & SIMPLE – A classic fior di latte mozzarella & tomato sauce pizza	11.95
THE WORKS – Salami Napoli, Speck ham, fennel salami, fior di latte mozzarella, tomato sauce	13.95
AMERICANA – Pepperoni, fior di latte mozzarella, tomato sauce, sweet piquanté bell peppers, padron peppers, piri piri seasoning	13.95
SWEET & TANGY – Goat’s cheese, sweet piquanté peppers, tomato sauce & green pesto (v)	13.95
NICE & SPICY – Nduja sausage, fior di latte mozzarella, Ventricina spicy salami, sweet piquanté peppers, padron peppers	13.95
MUCKY DUCK – Pulled Chinese style duck breast, Hoi Sin sauce, spring onions, cucumber, red & yellow pepper strips	13.95
THE CHUCKWAGON – BBQ sauce, chicken breast, smoked streaky bacon, fior di latte mozzarella, sweet bell piquanté peppers	13.95
SLOPPY JOE – Chilli beef, red & yellow pepper strips, piquanté sweet chilli’s & mozzarella	13.95
RUBY MURRAY – Chicken tikka masala, red & yellow pepper strips, piquanté sweet chilli’s & mozzarella	13.95

SIDES

Thick cut Chips 3.25	Skinny fries 3.25
Sweet potato fries 3.25	Buttered new potatoes 3.25
Tomato, shallot & parsley salad 3.25	
Olive oil garlic bread 3.25	Battered onion rings 3.25
Tender stem broccoli 3	Cole slaw 3.25

PUDDINGS

Apple & blackberry crumble with vanilla ice cream (v)	6.95
Sticky toffee pudding served with salted caramel ice cream & toffee sauce (v)	6.95
Irish affogato, 3 scoops of vanilla ice cream, a splash of Bailey’s, a cup of espresso for pouring over	6.95
Rich & dark Chocolate sponge fondant pudding with a melting chocolate centre & vanilla ice cream	6.95
Treacle and Butterscotch Pudding with Custard	6.95
Sicilian Lemon sponge pudding topped with a zesty lemon sauce & a dash of Limoncello	6.95
Honeycomb & golden nugget cheesecake, oriental ginger & honeycomb ice cream	6.95

WHITE WINES

Prices are shown for a bottle or a 175ml glass

SHORT MILE BAY CHARDONNAY, AUSTRALIA 21 5.50

Cool-fermented in stainless steel and bottled early to retain the freshness, citrusy with a crisp finish.

LOUIS PHILLIPE SAUVIGNON BLANC LOT 66 RAPEL VALLEY CHILE 23 6

A typical, zingy, fresh Sauvignon Blanc with lots of grassy, herbaceous aromas and a touch of lime sorbet, melon and passion fruit

CAMPO VIEJO RIOJA VIURA-TEMPRANILLO BLANCO WHITE WINE 26 6.5

A refreshingly light and fruity white wine from Rioja. Perfect on its own or with chicken, fish or salad dishes.

NEW ZEALAND SAUVIGNON BLANC, 26 6.5

A fresh, grassy-gooseberry wine from the East Coast region. Herbaceous and zesty, perfect with white fish, asparagus, goats' cheese or dishes with green herbs.

PICPOUL DE PINET 28

Crystal clear with green highlights, though can be more golden from older vines, soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent acid/structure balance.

HARDYS VR PINOT GRIGIO, AUSTRALIA 26 6.50

A lovely fresh uncomplicated wine you can enjoy well-chilled as a refreshing drink! Excellent with all kinds of food and is great for a night out with the girls! Pinot Grigio with delicate pear and peach aromas and soft creamy fruit flavours - ideal for everyday drinking.

ROSÉ WINES

Prices are shown for a bottle or a 175ml glass

CORTE VIGNA PINOT GRIGIO ROSE 26 6.50

Related to the Pinot Gris grape of Alsace, which here in north-west Italy produces a dry, lighter, more floral style, with racy, balanced fruit. Like many wines in our list, this wine is suitable for vegan diets. Soft and fruity, good with chicken, pork, salads and seafood.

VENDANGE WHITE ZINFANDEL, CALIFORNIA 26 6.50

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley. Allowed only a short maceration on the skins to impart the beautiful salmon-pink colour and then cool-fermented to retain freshness and acidity.

CHAMPAGNE & SPARKLING

PROSECCO, ITALY 29 200ml btl 6.95

Prosecco has lighter, frothy bubbles, the aromas in Prosecco smell fabulous. Fine bottles of Prosecco offer up aromas of tropical fruits, banana cream, hazelnut, vanilla, and honeycomb.

PAUL LANGIER CHAMPAGNE N.V. 45

An outstanding cuvee blended from Pinot Noir, Pinot Meunier & Chardonnay grapes, this is a stylish dry wine, offering ripe, fruity & biscuity finish.

LANSON BLACK LABEL CHAMPAGNE N.V. 60

Lanson - The original style of Champagne since 1760, Lanson is one of the oldest Champagne houses, established in 1760 by François Delamotte. This has a lovely, fruity palate and a fine, delicate mousse. The long and slow maturation process in cool cellars gives this champagne finesse and a smooth texture.

GINs - 25ML

Gordon's London Dry Gin 3.25

Gordon's Premium Pink Distilled Gin 3.75

Gordon's Sicilian Lemon Distilled Gin 3.75

Gordon's Sloe Gin 3.5

Gordon's Mediterranean Orange 3.75

Hendricks Gin 3.9

Bombay Sapphire 3.75

The Botanist 3.9

Sipsmith London Dry Gin 3.9

Whitley Neil Rhubarb & Ginger Gin 3.9

SINGLE MALT WHISKY - 25ML

The Glenlivet 12 Year Old Founders Reserve 4.5

Isle Of Jura 10 Year Old 4.5

Talisker 10 Year Old 4.9

Aberlour 10 Year Old 4.9

Bowmore 10 Year Old 4.9

Highland Park 12 Year Old 4.9

Balvenie Double Wood 12 Year Old 5.5

DIGESTIFS & LIQUEURS - 25ML

Martell Single Distillery 3.75

Remy Martin VSOP Cognac 5.25

Janneau VSOP Armagnac 5.25

VSOP Calvados Pays d'Auge 3.95

Cointreau 3.9

Grand Marnier 3.9

Cockburns Ruby Port 3.75

Taylors Late Bottled Vintage Port 4.75

THE DIRECTORS BIN

A SELECTION OF SPECIAL WINES
BY THE BOTTLE FOR SPECIAL OCCASIONS

WHITE

MARQUES DE CACERES DEUSA NAI ALBARIÑO, RIAS BAIXAS, SPAIN 2019 29.5

Lively fruit aromas with notes of peach and citrus along with a hint of herbaceousness. A nervy and refreshing acidity counter balance the fruit and provide an elegant finish.

CHABLIS PREMIER CRU, LES SARMENTS, VIGNERONS DE CHABLIS - FRANCE 39.95

Chablis the warmest vineyards produce the grapes with the most flavour components. This wine is a blend of grapes from more than one Premier Cru vineyard, it shows typical mineral-laced citrus and stone-fruit flavours.

DR LOOSEN ERDENER TREPPCHEN RIESLING KABINETT, MOSEL 30

A medium dry white wine from the Mosel region in Germany. The grapes are picked slightly later to ensure that they are a little sweeter. It bursts with honey overtones and ripe fruit flavours. Truly a lovely wine.

ROSÉ

J.L QUINSON COTES DE PROVENCE ROSÉ 29.50

Some of the most famous rosé in the world is made here. This wine is crisp, dry and delicate with distinct strawberry notes. From the famous Cotes de Provence region of France.

RED

FLEURIE, CHATEAU DE FLEURIE 29.5

The wine is packed with tannins and with aromatic fruit, richly structured and with a good future. Vinification is in open wooden vats with a traditional maceration. A fine example of this most popular cru from a first-class estate.

CHÂTEAU LYONNAT, LUSSAC-SAINT-ÉMILION 29.5

Fragrant, medium-bodied wine offering bright red fruits, dried herbs, along with vanilla and sweet spice from oak aging. Achieves nice balance between structure, tension, and generosity, and delivers a clean, perfumed finish.

VIEUX CHEVALIER CHATEAUNEUF DU PAPE ROUGE 2018 35

This deep red wine is complex and elegant, with aromas of red currants, red cherries and black berries, with spicy overtones such as lavender, thyme and rosemary. The wine shows very subtle oaky notes, bringing complexity and length. With an excellent balance, the tannins are elegant and silky.

CHAMPAGNE

BOLLINGER SPECIAL CUVÉE BRUT NV 85

The house of Bollinger makes "classic, Pinot dominated Champagnes of great potential longevity and complexity". Mellow and golden with mouthfilling orchard fruit flavours and a rich buttercream finish Madame Lily Bollinger, who died in 1971, was the wine's greatest ambassador. Once, when asked how she enjoyed her Champagne, she replied, "I drink it when I'm happy and when I'm sad. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it — unless I'm thirsty!"

RED WINES

Prices are shown for a bottle or a 175ml glass

HARDY'S STAMP CABERNET MERLOT 23 6

A super medium bodied red for every day drinking. Great flavours of blackcurrant and dark cherry with sweet oak touches from the ageing in barrels.

HARDY'S VR MERLOT 21 5.50

A soft medium-bodied wine with generous plum fruit flavours, subtle spice and a lingering finish. Enjoy with beef dishes.

RARE VINEYARDS PINOT NOIR, FRANCE 28 6.75

Rare Vineyards Pinot Noir, the Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon. The smooth, velvety palate Cantine shows cherry and blueberry flavours backed with a hint of sweet oak

AMICONE ROSSO VENETO, ITALY 28

A full-bodied, soft wine with juicy black fruit flavours and hints of toasty oak and spice.

DON JACOBO RIOJA CRIANZA TINTO, SPAIN 28

A traditional red Rioja, matured for a minimum of 12 months in oak followed by at least a year in bottle before release. 90% Tempranillo grape with small additions of the traditional Garnacha and Mazuelo varieties.

McGUIGAN BLACK LABEL SHIRAZ, 26 6.5

Shiraz and Cabernet Sauvignon combine to create a wine with a bouquet of fresh red fruits, spice, mint and balanced oak. Soft, fruity and full of flavour, this wine is best enjoyed young and fresh with rich, hearty dishes.

TRIVENTO RESERVA MALBEC, ARGENTINA 28 6.75

A bright crimson red whose plum and raspberry aromas mingle elegantly with vanilla notes from the 6 months aged in French oak barrels. Well balanced, with sweet tannins and a velvety finish, ideal with meats and tomato dishes.

The name Trivento comes from three winds; Polar, Zonda and Sudestada. It is these winds that make Mendoza such a distinctive and successful wine growing region.

All items are subject to availability and include VAT

Regrettably we cannot guarantee any items on our menu are free from nuts. All weights are approximate prior to cooking

(V) = suitable for vegetarians

Please be aware that there may be small bones in fish dishes

If you suffer from any food allergy please ask a member of staff and we will try to assist you