



Menu May 2024

Starters & Light Meals

Halloumi fries, sweet chilli dipping sauce 7.95 (v)

Warm figs, walnuts & Roquefort blue cheese salad, honey dressing 9.95

Salt & pepper squid, tartar sauce 8.95

Portobello mushrooms stuffed with blue cheese & bacon (gfa)(v available) 8.95

Spanakopita: Filo parcels filled with spinach, feta cheese, shallots & oregano, Tzatziki dip 8.95 (v)

Keemar Matar; a spicy Indian starter of curried lamb mince & peas,
served on a poppadom, mango chutney 8.95

Deep fried whitebait, Sriracha mayonnaise 8.95

King Prawn cocktail, Marie Rose sauce, granary "soldiers" 9.95

Main Courses

Deep fried whole tail scampi, tartar sauce, dressed salad & fries 16.95

Pan seared calves' liver, smoked streaky bacon, "Bubble & Squeak", onion gravy 19.95 (gfa)

Spanish Paella:

choose from seafood 21.95; chicken, pork & chorizo 19.95; or mixed 23.95

Lamb Kofta's with a Greek salad of Feta cheese, red onion, olives, cucumber & tomato, Balsamic dressing,
Greek style roast new potatoes in Oregano & olive oil, Yoghurt & Mint dip 18.95

Main Courses (continued)

Slowly cooked Pork belly, black pudding & shallot "Bon Bons", Dauphinoise potato, spring greens, apple gravy 18.95(gfa)

Fillets of Sea Bass, Marsh samphire, spring greens, Ratte potatoes, lemon butter 21.95

Pan fried, bread crumbed Chicken Schnitzel, confit tomato, fried egg, dressed salad & fries 18.95

Battered fillet of cod, mushy peas, thick cut chips, tartar sauce 17.95 (gfa)
add curry sauce 2.00

Hand crimped, short crust, full pastry, steak & ale pie, roast new potatoes, spring greens, jug of gravy 17.95

Gardener's Pie;

lentil, mushroom & Quorn mince, mashed potato, spring greens 16.95 (gfa) (ve)

28 day aged Sirloin steak, Portobello mushroom, confit tomato, fat chips 28.95 (gfa)
add Peppercorn or Blue cheese sauce 2.95

White Horse burger, cheese, bacon, Dill pickle lettuce, burger sauce & tomato, bun & fries 16.95

Mac'n'Cheese topped with plum tomatoes, garlic bread 16.95
add smoked bacon or Jalapenos £1.50 each

Thick cut gammon steak, confit tomato, fried egg & thick cut chips 17.95 (gfa)

Pan fried Halloumi & Portobello mushroom burger, bun, burger sauce,
dill pickle, tomato & fries 16.95 (ve)

Full rack of dry rubbed pork ribs in a Jack Daniels BBQ sauce, fries, Cole slaw 24.95

Hursley Butcher's Pork sausages, creamy mashed potato, spring greens, onion gravy 15.95

Side Orders

Fat chips 4, fries 4, sweet potato fries 4, Ratte potatoes 4, dressed salad 4, Onion rings 4,

Garlic bread 5, Olives 4, Dauphinoise potato 4

Salads

Cobb salad: chicken, bacon, hard boiled egg, tomato, avocado, blue cheese, Romaine heart lettuce, croutons, French dressing 17.95

Vegan Cobb Salad; "Cheese", apple, avocado, sun dried tomato, beetroot, bean salad, cous cous, croutons, Romaine heart lettuce, French dressing 17.95 (ve)

Prawn Waldorf salad; King prawns, apple, celery, walnuts, grapes & mixed leaf in a mayonnaise dressing 18.95 (gfa)

Lunchtime Sandwiches

Served Tuesday – Saturday lunchtime only

All 8.95

Taw Valley Mature Cheddar & real ale chutney (v)

Toasted Brie & smoked streaky bacon

Battered fish fingers & tartar sauce

BLT; bacon, lettuce & tomato with mayonnaise

Tuna & Cheddar melt

All served on Granary or White bread, Gluten-free bread is available

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, g/f/a; gluten free available