The White Horse
AMPFIELD

Autumn Menu – November & December 2026

Nibbles for the table

Pitted Gordal Picante Olives 6

Spanish Roast & salted Marcona Almonds, Soho Bar Mix, Wasabi peas, Pretzels, BBQ corn 5

Rustic white baguette, anchovy butter, aged Balsamic, extra virgin olive oil 7.95

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Small Plates

Salt & Pepper squid, Sriracha mayonnaise 8.95

Spanish style seafood Paella 9.95 (gf)

Deep fried whitebait, tartare sauce 8.95

Smoked mackerel & Horseradish pâté & oatmeal biscuits 8.95

A bowl Tom Yum prawn & noodle soup tin loaf 8.95 (ve)

Pan fried king prawns in a Piri Piri sauce 9.95 (gf)

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Pan con tomate; chopped tomato on warm garlic bread 7.95 (ve)

Spanish Omelette, Potato, egg & onion 8.95 (ve)(gf)

Baked Camembert, with garlic & thyme, croutons 9.95(v)

Provençal Ratatouille 8.95 (ve)(gf)

Buffalo Mozzarella with sun-kissed tomatoes & honey 9.95 (v)

Small Plates (continued)

Albondigas; pork & n'duja meatballs in a rich tomato sauce 8.95 (gf)

Buttermilk chicken fillets drizzled with hot honey & Ranch dressing 9.95 (gf)

“Pigs in Blankets” with honey & mustard dressing 8.95(gf)

Crispy pork belly with green chilli & Thai Basil dressing 9 (gf)

Venison faggot, Port & Juniper gravy, crispy onions 9.95 (gf)

Goats cheese wrapped in bacon, with gooseberry compote 9.95(gf)

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Fresh Fish Board

Freshly bought every day. When it’s gone, it’s gone!

Please check the Fish Specials Board in-house for our latest dishes each day

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Autumn Large Plates

Battered fillet of North Atlantic hake, triple cooked chips, minted garden peas 19.95(gfa)

Deep fried wholetail scampi, minted garden peas, tartar sauce, fries 18.95

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Halloumi & Portobello mushroom “burger”, burger sauce, dill pickle, tomato, bun with fries 19.95 (gfa) (v)

“Mac’n’Cheese”; made with Parmesan, Pecorino & cheddar cheese served with garlic bread & side salad 18.95 (v) add Jalapenos? 2

Gardener’s pie, Quorn mince, lentil, vegetable, & mushroom “Cottage pie” with mashed potato & winter greens 19.95 (gf) (ve)

Autumn Large Plates (continued)

Breadcrumbed chicken Schnitzel, fried egg, confit tomato, fries 19.95

Double patty smashed beef burger, cheese, bacon, dill pickle, tomato, burger sauce with fries 19.95

Hand cut, thick gammon steak, fried egg and confit tomato with thick cut chips & fresh pineapple 19.95 (gf)

Hand cut 10oz Sirloin steak, portobello mushroom, confit tomato, triple cooked chips 34.95 (gf)
Add: Peppercorn Sauce 2.75, Blue cheese sauce 2.75, Merlot red wine gravy 2.75

Made & cooked in our kitchen, full puff pastry pie, roast new potatoes, winter greens, gravy 19.95
(ask at the bar for today's pie)

6 hour slow cooked full rack of pork ribs, in a Jack Daniels BBQ sauce, fries 22.95 (gf)

Slowly cooked pork belly, black pudding, Dauphinoise potato, winter greens & apple gravy 22.95

Slowly roasted leg of lamb Shepherd's pie topped with mashed potatoes & grated cheese,
served with winter greens 21.95(gf)

Mignons of Lamb casseroled with mushrooms, carrots, leeks, celery & shallots
in mint & redcurrant gravy, winter greens, new potatoes 23.95(gf)

"Toad in the hole", Hursley butchers' sausages, Yorkshire pudding, mashed potato
winter greens, onion gravy 18.95

"Mole in the Hole", Hursley butcher's proper English pork faggots, served with a Yorkshire pudding,
winter greens, mashed potato & onion gravy 18.95

Pan fried calves liver & bacon in a rich onion gravy," with Bubble & Squeak", 22.95

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Side Orders

Triple cooked fat chips 4.95 Fries 4.95 Sweet potato fries 5.95

Add melted cheese to any of the above 2

Garlic Bread 5.95 Cheesy garlic bread 7.95

Beer Battered onion rings 5.95 Halloumi fries & sweet chilli sauce 7.95

Lunchtimes

Served Tuesday – Saturday lunchtime only.

All served on locally-baked finest warm rustic white baguettes with fries, gluten-free bread is available

28 day aged British sirloin of beef & horseradish 15.95

Toasted French brie, smoked streaky bacon, cranberry sauce 13.95

Roast Turkey, cranberry sauce & sausage meat stuffing 14.95

“Pigs in Blankets” , honey & mustard sauce 14.95

Toasted Cheddar cheese, red onion& tomato 13.95 (v)

Toasted Tuna, spring onion & Cheddar “melt” 13.95

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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, (gf); gluten free, (gfa); gluten free available