

GRAZING / SHARING

Salt & Pepper Squid,
aioli dip £6

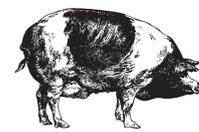
Marinated Olives in Garlic & Chilli, VE £5

Breaded Whitebait,
bloody mary ketchup £6

Honey & Mustard Glazed Cumberland Sausages, £6

Wild Mushroom Arancini,
truffle mayonnaise v £6

Toasted Breads,
with balsamic & oil £5



STARTERS

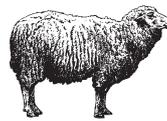
Chef's Soup of the Season,
crusty bread £6

Smoked Haddock & Chalk Stream Trout Fishcakes,
tarragon dressing £8

Pressed Confit Chicken & Black Pudding Terrine,
beetroot chutney, toasted bloomer £8

Twice Baked Old Winchester Souffle,
pecans, chicory marmalade £8

Rosemary & Honey Baked Camembert,
spiced tomato chutney and warm toast £14 **TO SHARE**



SEASONAL MAINS

Roasted Chicken Supreme,
pomme anna, baby vegetables,
tarragon beurre blanc £16

Pan Roasted Chalk Stream Trout,
pickled shallots, rainbow chard, beets,
fennel, sauce vierge GF £18

Confit Hampshire Pork Belly,
sage mashed potato, kale, roast carrot,
puffed skin, cider gravy £17

Chargrilled Venison Haunch,
ratte potatoes, butternut squash puree,
celeriac, tender stem and juniper sauce £21

Sweet Potato, Chickpea & Smoked Paprika Goulash,
'sour cream' and spring onions VE £15

8oz Ribeye Steak,
flat cap mushroom, plum tomato, fat chips,
onion rings, garlic & thyme butter £28
Why not add a sauce... Peppercorn or Blue Cheese £3



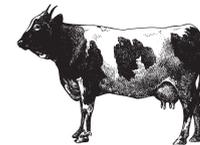
LIGHT & HEALTHY

Dishes 800 Calories or less

Chargrilled Chicken & Avocado Caesar Salad,
gem, croutons, parmesan,
hens' egg and anchovies £16

Beetroot, Fig, Pecan & Chicory salad,
maple mustard dressing VE £15

Why not add Halloumi... with our compliments



CLASSIC MAINS

Fish & Chips,
secret recipe battered fish, fat chips,
chef's mushy peas, tartare sauce, lemon £17

The White Horse Burger,
dry aged beef burger with grilled cheese, bacon,
lettuce & tomato brioche bun, skinny fries, coleslaw £16

Slow Cooked Beef Masala Curry,
basmati rice, onion bhaji and sambal £16

SIDES

Fat Chips £4 **Skinny Fries** £4

Millionaire Fries, truffle oil & vegan 'gouda' VE £5

House Salad £4 v **Onion Rings** v £4

Buttered Vegetables v £4



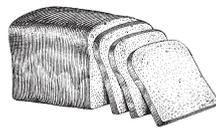
Invisible Chips £2
0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit hospitalityaction.co.uk

V: Vegetarian VE: Vegan GF: Gluten-Free

Allergy Advice: Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen if you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.





Served until 6pm

ARTISAN SANDWICHES

Served with skinny fries

Open Club Sandwich,

chargrilled chicken, smoked bacon, gem lettuce, poached hens' egg finished with pesto oil £11

Open Roasted Sirloin of Beef Sandwich,

with horseradish & rocket, topped with onion rings £12

Fish & Chip Butty,

brioche bun, gem lettuce, with tartare sauce, lemon £11

Open Avocado, Sundried Tomato & Houmous Wrap,

vegan 'gouda', rocket **VE** £10

CLASSIC SANDWICHES

Served on multigrain or white bloomer, with crisps, dressed leaves & slaw

Brie, Watercress & Fig Chutney,

£8

Roast Beef & Horseradish,

watercress £9

Smoked Salmon & Cucumber,

lemon creme fraiche £9

B.L.T.,

classic bacon, lettuce & tomato with mayonnaise £9



AFTERNOON TEA

Served between 2pm - 6pm (Pre-bookings only)

Cream Tea,

scones, clotted cream, jam, butter, tea or coffee

£7 **G, E, D, S**

Classic Afternoon Tea,

selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee £20 **G, D, MU, E, F, N, S, SD**

Sparkling Afternoon Tea,

afternoon tea perfectly complimented with a glass of fizz topped with a fresh strawberry £29 **G, D, MU, E, F, N, S, SD**



DESSERTS

Sticky Toffee Pudding,

butterscotch sauce, vanilla ice cream £7

Dark Chocolate Delice,

almond brittle, cherry sorbet **v** £8

Chef's British Cheese Selection,

crackers, chutney, celery and grapes **v** £11

Lemon & Vanilla Cheesecake,

pineapple gel & ice cream **v** £7

Classic Crème Brûlée,

ginger biscuit **v** £7

3 Scoops of Chef's Ice Cream,

ask for today's selection of flavours **v** £6

SOMETHING TO FINISH?

Ask our team about our range of hand crafted hot drinks including your favourite coffee made with our unique house blend or a pot of one of the many Teapigs flavoured teas we stock.



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