

## GRAZING

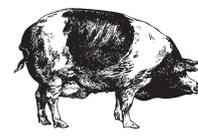
**Salt & Pepper Squid,**  
aioli dip £6

**Marinated Olives in Garlic & Chilli,**  
VE £5

**Breaded Whitebait,**  
bloody mary ketchup £6

**Wild Mushroom Arancini,**  
truffle mayonnaise v £6

**Toasted Breads,**  
with balsamic & oil £5



## STARTERS

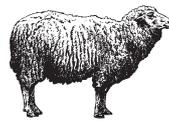
**Chef's Soup of the Season,**  
crusty bread £6

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

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

**Avocado Caesar Salad,**  
gem lettuce, croutons, parmesan,  
and anchovies £9

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



## SUNDAY BEST

**Roast Sirloin of Hampshire Beef,**  
yorkshire pudding, roast potatoes, seasons best  
vegetables, red wine gravy £19

**Roast Loin of Pork,**  
yorkshire pudding, roast potatoes, seasons best vegetables,  
crackling, bramley apple sauce, gravy £17

**Roast Chicken,**  
yorkshire pudding, roast potatoes, seasons best  
vegetables, garlic & thyme jus £17

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

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



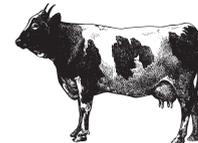
## LIGHT & HEALTHY

*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



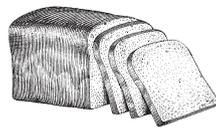
**Invisible Chips** £2  
0% fat, 100% hospitality

*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](http://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

## 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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