

Chef's Message

Head Chef Kieron and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

While You Wait

Belazu Mixed Olives (ve, gf) *261 kcal* 6.95

Grilled Sourdough & Focaccia (v) 6.95
butter, oil & balsamic (*G, D, SD / SE, S, E, N*) *785 kcal*

Rosemary & Honey-Roasted Nuts (v, gf) 4.95
(*N / P, SE*) *452 kcal*

Starters

Soup of the Day (gfo) 7.95
grilled sourdough & butter
(*D, G / N, SE*) *ask for soup allergens & calories*

Duck Liver Parfait (gfo) 8.95
grilled sourdough, sherry glazed figs, toasted hazelnut & fig purée (*G, N, E, D, SD / P, S, MU*) *641 kcal*

Chalk Stream Trout Gravlox (gfo) 12.50
Earl Grey, citrus crème fraîche, picked cucumber, trout roe, rye bread (*G, MO, F, D, SD, MU / CE, L*) *463 kcal*

Wild Mushroom & Tarragon Cannelloni (v, veo) 8.50
caramelised onion purée, black garlic, Old Winchester cheese (*G, D, SD, MU / E, S*) *283 kcal*

Crispy Beetroot & Potato Terrine (v) 8.25
whipped rosemary goat's cheese, candied walnuts, sage, truffle honey vinaigrette
(*N, D, MU, SD / G, P, SE*) *1233 kcal*

British Charcuterie & Local Cheese Selection 28.90
smoked venison, Suffolk charcuterie, selection of local cheese, pickles, chutney, grilled bread (*G, D, SD / SE, S, N*) *1050 kcal*

Seasonal Mains

Venison Haunch (gf) 27.50
confit celeriac, celeriac & truffle purée, shimeji mushrooms, cavelo nero, blackberry & port jus (*D, CE, MU, SD*) *438 kcal*

Duo of Partridge (gf) 27.50
confit legs, chicory marmalade, beetroot terrine, roasted carrot, braised onion, game juniper jus (*D, CE, SD*) *1018 kcal*

Brined Chicken Supreme (gf) 19.50
buttermilk fried thigh, sweet potato purée, peppercorn sauce (*E, D, CE, MU, SD*) *573 kcal*

Curried Monkfish 23.50
mussels, wilted spinach, yoghurt, preserved lemon, red onion petals, curry sauce (*MO, F, SD, D / S, C, G*) *423 kcal*

Confit Celeriac (v, gf) 15.50
pomme purée, caramelised celeriac, black garlic, crispy kale, mushroom & truffle sauce, onion crumb (*S, D, CE, MU, SD*) *1159 kcal*

Caramelised Onion Risotto (v, veo, gf) 15.00
Old Winchester cheese, panko egg, crispy sage, leek oil (*E, D, CE, SD*) *1004 kcal*

Our Favourites

Fish & Chips 15.50/18.95
Flacks Manor batter, pea purée, tartare sauce, lemon
(*G, F, E, D, SD / S, CE*) *867 kcal / 932 kcal*

Dry Aged Beef Burger 16.95
brioche, Dijon mustard & truffle mayonnaise, tomato, gem lettuce, gherkin, skinny fries, salad (*G, E, MU, SD / F*) *1235 kcal*
add bacon *213 kcal* 1.50, Cheddar cheese (*D*) *165 kcal* 1.50

8oz Ribeye Steak (gf) *822 kcal* 34.95
8oz Fillet Steak (gf) *568 kcal* 38.00
flat mushroom, balsamic roasted tomato, watercress, Koffmann's Chips, garlic & thyme butter (*D, MU, SD / CE*)
add a sauce Béarnaise (*D, E, SD*) *297 kcal* 2.95, Peppercorn (*D, SD, CE, MU*) *202 kcal* 2.95

Chateaubriand (gf) POA
Old Winchester cheese frites (*D, MU, SD / CE*) *1256 kcal*

Sides

Skinny Fries (ve) (*SD*) *375 kcal* 4.95
add Old Winchester cheese, truffle oil (v) (*D / E*) *192 kcal* 1.80

Koffmann's Chips (v) (*SD*) *167 kcal* 4.75
add Old Winchester cheese, truffle oil (v) (*D / E*) *192 kcal* 1.80

Savoy Cabbage 4.95
streaky bacon, confit garlic (*D*) *688 kcal*

Chantenay Carrots (v, veo, gf) 4.75
confit garlic, sweet mustard & tarragon glaze
(*D, MU, SD*) *379 kcal*

Duck Fat Baby Potatoes 5.95
black garlic, cheese, crispy onions (*G, S, E, D, SD*) *587 kcal*

Mixed Leaf & Watercress Salad (ve, gf) 4.45
tomato, red onion, house dressing (*MU, SD / CE*) *133 kcal*

Invisible Chips 2.00
0% FAT, 100% HOSPITALITY



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. 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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

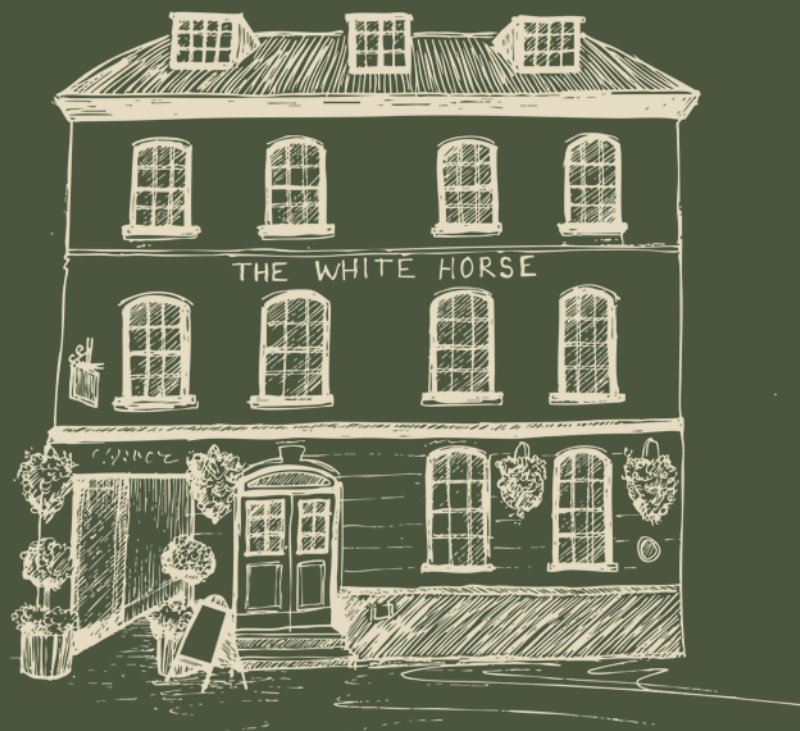
v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

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.



White Horse Hotel

Romsey



Celebrating a special occasion?

Whether it's a birthday, anniversary, baby shower, or just a reason to celebrate, The White Horse is the perfect place. With great food, a warm atmosphere, and friendly service, we'll make your event unforgettable, so you can relax and enjoy the moment.



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Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

www.whitehorsehotelromsey.co.uk



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