

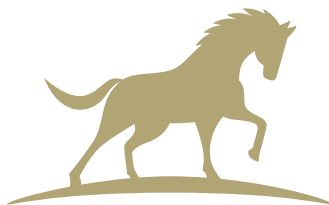
Festive Menu

2 courses £34.00

3 courses £40.00

Available daily, 12 noon until 8.30pm

See overleaf for menu details



Snacks & Nibbles

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

Forest Mushroom Arancini (v, gf) 7.00
truffle mayonnaise, Old Winchester cheese
(E, D, CE, MU, SD) 979 kcal

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

Fried Whitebait 7.50
Bloody Mary ketchup, lemon (G, F, E, CE, MU, SD) 143 kcal

Corn Ribs (ve, gf) 6.95
sriracha mayonnaise, lime (N, P, SE) 385 kcal

Our Favourites

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

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

Green Garden Burger (ve) 14.95
brioche, sriracha mayonnaise, tomato, gem lettuce,
gherkin, skinny fries, salad (G / P, N, SE) 475 kcal

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

Half Grilled Chicken (gf) 22.50
curry sauce, yoghurt, pickled lemon,
skinny fries, salad (D, CE, MU, SD / F) 1751 kcal

Roasted Squash & Chickpea Salad (ve, gf) 16.95
red onion, pecans, plant based feta,
pomegranate, seeds, herb tahini dressing
(SE, SD, MU, N / P, S) 1130 kcal

To Share

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

Hampshire, Wiltshire & Isle of Wight Cheese Selection (v, gfo) 12.50
chutney, grapes, candied walnuts,
artisan crackers (G, N, D / S, E) 811 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! For more information, visit hospitalityaction.org.uk

Hospitality Action

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



Festive Menu

2 courses £36.00 / 3 courses £42.00

Available daily, 12 noon until 8.30pm. Please ask for our children's menu

Starters

Ham Hock Terrine (gfo, dfo)

Old Winchester cheese
emulsion, apple, cornichon,
piccalilli purée, focaccia crisp
(CE, D, E, G, MU, SD / L, SE) 664 kcal

**Maple &
Thyme-Glazed Heritage
Carrot Salad** (ve, gf)

vegan feta, carrot purée,
salsa verde, beetroot
(MU, SD / CE) 738 kcal

Smoked Mackerel Pâté (gfo)

horseradish crème fraîche,
beetroot, dill, pickled cucumber,
sourdough crisp
(CE, D, E, G, MU, SD / C, MO) 878 kcal

Mains

Roasted Turkey Breast (gfo)

cranberry & sage stuffing,
pig in blanket, herb-roasted potatoes,
honey-roasted vegetables, red wine gravy
(CE, D, G, MU, SD, S) 1134 kcal

Braised Shin of Beef (gf)

confit shallot, pancetta cabbage,
king oyster mushroom, pomme purée
(CE, D, SD / MU) 875 kcal

Pan-Fried Cod (gf)

pomme purée, pancetta cabbage,
tartare beurre blanc
(D, E, F, MU, SD / C, MO) 990 kcal

Roasted Cauliflower Steak (ve, gf)

butterbean purée, salsa verde,
black garlic, pickled red onion,
Tenderstem broccoli
(MU, SD / CE) 487 kcal

Desserts

Christmas Pudding (v, veo)

brandy anglaise,
cranberry & orange compôte
(D, E, N, G, SD / CE, MU) 330 kcal

Blood Orange

Panna Cotta (v, gf)

clementine jam, chocolate,
honey & golden raisin granola
(D, E, S, SD / CE, MU) 765 kcal

Carrot Cake (v)

candied walnuts, carrot crémeux,
crème fraîche sorbet
(D, E, G, N / P) 835 kcal

www.whitehorsehotelromsey.co.uk



Part of The Coaching Inn Group