RESTAURANT MENU

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.*



BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

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?

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.whitehorsehotelromsey.co.uk

White Horse Hotel
Romsey

A LITTLE SOMETHING

To enjoy with a drink while you choose

Belazu Mixed Olives
261 kcal VE, GF 6.95

Grilled Sourdough & Focaccia
Butter, oil, balsamic
G, D, SD / SE, S, E, N / 785 kcal V 6.95

Rosemary & Honey-Roasted Nuts
N / P, SE / 452 kcal V, GF 4.95

STARTERS

Chef's Soup of the Day
Grilled sourdough & butter
G, D, CE / N, SE / GFO 7.95

Whipped Chicken Liver Parfait
Chicken skin & onion crumb, red onion chutney, focaccia crisps
G, S, D, SD, E / 339 kcal GFO 9.25

Beetroot-Cured Salmon
Hot-smoked pâté, Dijon crème fraîche,
salmon roe, focaccia crisps
G, F, D, MU, SD / S, E / 534 kcal GFO 12.50

Chef's Recommendation
Pork Belly
Carrot & star anise purée, braised cabbage,
apple & caper sauce
CE, MU, SD / 1116 kcal GF 11.50

Confit Hispi Cabbage
Butterbean purée, black garlic purée, hazelnut, onion crumb
G, N, S, CE, MU, SD / P, E, D / 614 kcal VE, GFO 8.25

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

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.

MAINS

Chicken Supreme
Mushroom & sherry purée, roasted artichoke,
pickled blackberries, black garlic, tarragon
S, D, CE, MU, SD / 423 kcal GF 19.95
Perfectly paired with **South African Chardonnay** –
ripe and fruity with notes of peach, apricot and apple

Chef's Recommendation
Beef Bourguignon
Pancetta, button mushrooms, pearl onions,
carrots, pomme purée
CE, D, MU, SD / G, F / 1097 kcal 24.95

Salmon Fillet
Crushed new potatoes, Tenderstem broccoli,
celeriac purée, rémoulade, leek oil
CE, D, F, MU, SD, E / 1018 kcal GF 21.50

Confit Duck Leg
Pomme purée, braised red cabbage,
heritage carrot, quince purée
D, SD, CE / 871 kcal GF 24.95
Perfectly paired with **South African Pinot Noir** –
light and juicy with ripe cherry and strawberry notes

Cranberry & Lentil Bake
Pomme purée, beetroot ketchup, braised red cabbage
CE, D, G, MU, SD, S / SE, N, P / 788 kcal V, VEO 15.95
Perfectly paired with **Balfour Nannette's English Rosé** –
delicate and refreshing with red berry and floral notes

Fish & Chips
Flacks Manor battered haddock, pea purée,
tartare sauce, lemon
G, F, E, D, SD / S, CE / 646/718 kcal 13.95/18.95

Dry-Aged Beef Burger
Smoked bacon, Tunworth cheese, truffle mayonnaise,
lettuce, tomato, gherkin, skin-on fries, salad
G, D, MU, SD, SE, E / 1275 kcal 21.95

STEAK

All served with chunky chips, balsamic-roasted tomato,
flat mushroom, watercress, garlic & thyme butter

8oz Ribeye Steak
D, MU, SD / CE / 1115 kcal GF 34.95

8oz Fillet Steak
D, MU, SD / CE / 892 kcal GF 39.95

16oz Chateaubriand
To share, double portion of each garnish along with a sauce each
All the trimmings **D, MU, SD** / CE / 1198 kcal GF 80.00

Béarnaise Sauce
D, E, SD / 174 kcal GF 2.95

Blue Cheese Sauce
D, MU, SD / 333 kcal GF 3.95

Peppercorn Sauce
D, SD, CE, MU / 129 kcal GF 2.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips CE, SD / 258 kcal VE 4.95
Add... Old Winchester cheese & truffle oil **D** / E / 192 kcal V 1.80

Skin-On Fries 375 kcal VE 4.95
Add... Old Winchester cheese & truffle oil **D** / E / 192 kcal V 1.80

Tenderstem Broccoli
Confit garlic & lemon
D, SD / 503 kcal V, VEO, GF 5.95

Piccolo Parsnips
Onion & sage crumb, sweet mustard glaze
G, CE, MU / 266 kcal V, VEO, GFO 4.95

Pomme Purée
Old Winchester cheese, artichoke crisps
D, E / 493 kcal V, GF 5.95

Savoy Cabbage
Pancetta, confit garlic, sweet mustard glaze
D, MU / 735 kcal GF 5.75

Creamed Spinach
Old Winchester cheese, nutmeg
E, D, SD, MU / 537 kcal V 5.50

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.