SUNDAY 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

Devilled Whitebait
Bloody Mary ketchup
G, MU, F, E, CE, MO, SD / SE, D, S, MU / 136 kcal 8.50

Chef's Recommendation
Beef Cheek Croquette
Guinness emulsion (one unit)
D, G, E, SD, MU / 503 kcal 10.95

Beetroot Tartare
Black garlic, pickled blackberries, potato crisps
CE, MU, SD, S / L / 99 kcal VE, GF 6.50

Fish Bites
Flacks Manor battered haddock, tartare sauce, lemon
G, F, E, SD / MO, MU, CE, S, C / 365 kcal 7.95

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.

MAINS

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

Green Garden Burger
Truffle mayonnaise, lettuce, tomato, gherkin, skin-on fries, salad
G, MU, SD / 1005 kcal VE 14.95

Spiced Squash, Lentil & Feta Salad
Chicory, mixed seeds, tahini dressing
MU, SE, SD / G, S / 542 kcal VE 14.50
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Baked Tunworth
To share between two (allow for 20 minutes)
Hampshire-style Camembert, truffle honey, balsamic onions, cornichons, sourdough, focaccia crisps
G, D, MU, SD / C, MO, F, S, E, CE / 1315 kcal V 29.95

SUNDAY ROASTS

All served with Yorkshire pudding, carrot purée, herb-salted potatoes, truffle cauliflower cheese, thyme & rosemary roasted carrots, red cabbage, savoy cabbage, red wine & port gravy

Chef's Recommendation
West Country Beef Striploin
G, E, D, CE, MU, SD / S / 1293/1467 kcal GFO 17.50/23.50

Cranberry & Nut Roast
G, E, D, CE, MU, N / S, SE, P / 1831 kcal V, VEO 16.95

Hampshire Pork Loin
G, E, D, CE, MU, SD / S / 967/1281 kcal GFO 16.95/20.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Thyme Roasted Chicken Supreme
G, E, D, CE, MU, SD / S / 1519 kcal GFO 19.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

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

Herb-Salted Roast Potatoes
398 kcal 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

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.