

Ben Miller
HEAD CHEF
Sunday Lunch

**THE WHITE
HORSE INN**

STARTERS

King Prawns sautéed in Garlic Butter, fresh Chilli, Lemon & Parsley	£12
Smoked Haddock Fishcake. Black Pudding, Wholegrain Mustard Sauce	£10
St. Austell Bay Mussels with Leek, Cider & Bacon Cream Sauce	£9
Chicken Liver Parfait, toasted Brioche, spiced Pear Chutney	£9
Traditional Fish Soup with Pernod, artisan bread and Saffron Rouille	£8

SUNDAY ROASTS AND MAINS

Roast Loin and slow-braised Shoulder of Lamb, Boulangère Potato	£24
Roast Rib of Beef with Horseradish Sauce	£24
Roast Belly of Pork with Bramley Apple Sauce	£21
Half Roast Chicken with Cranberry Sauce <i>with Roast Potatoes (except Lamb), Yorkshire Pudding, Cauliflower Cheese, Carrot & Swede Mash, Tenderstem, Braised Red Cabbage</i>	£19
Fillet of Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£18
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Tenderstem, Sweet Potato, Roasted Peanuts, Shallots</i>	£22

VEGETARIAN & VEGAN

Spiced Sweet Potato & Coconut Soup, Lime, Coriander <i>V GF</i>	£8
Deep-fried Truffled Mac & Cheese <i>V</i> <i>Celeriac Purée, wilted Spinach, sautéed Wild Mushrooms</i>	£9 / £16
Harissa Roasted Aubergine with Onion Bhaji <i>V GF</i> <i>Grilled Courgette, Tomato, Fennel & Butterbean Stew, Yoghurt & Mint</i>	£18

SIDES £4

SODT Bakery Rye & Corn Breads	Sun-dried Tomato Marinated Olives
Tenderstem Almondine	Hand cut Skin-on Chips
Fragrant Jasmine Rice	Classic French Fries
Braised Red Cabbage	Truffle & Parmesan Fries

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.

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DESSERTS & CHEESE

Dark Chocolate & Caramel Mousse, Vanilla Anglaise, Baileys Ice Cream	£8
Steamed Orange Pudding, Apple & Blackberry Compote <i>Honey & Stem Ginger Ice Cream</i>	£8
Baked Vanilla Rice Pudding, Clotted Cream, Mulled Fruit Syrup <i>GF</i>	£8
Conference Pear, Bramley Apple & Stem Ginger Crumble with Custard	£8
Affogato with 'Love Hurts' Espresso <i>...add Baileys, Disaronno or Frangelico Liqueur for £3</i>	£7
A trio of award-winning Ice Cream or Sorbet from Caroline's and Mooka <i>Belgian Chocolate, Salted Caramel, Bailey's & Amaretti, Stem Ginger & Honeycomb and Bourbon Vanilla Ice Creams Alphonso Mango, Green Apple or Natural Yoghurt Sorbets</i>	£7
A duo of award-winning local Cheese with Miller's Artisan Biscuits <i>Crisp Apple, Black Grapes, Rhubarb & Apricot Chutney Brighton Blue, High Weald Dairy & Tunworth, Hampshire Cheese Co.</i>	£9

DESSERT & PORT WINES

100ML / BOTTLE

Orange Muscat 'Essensia', Quady's, Madera, California – Half	£8.50 / £24
Black Muscat 'Elysium', Quady's, Madera, California – Half	£8.50 / £24
Chateau Lamourette, Sauternes, Bordeaux, 2015 - Half	£34
Semillon 'Noble One', De Bortoli, New South Wales, Australia, 2017 - Half	£44
Late Bottle Vintage Port, Graham's, Douro, Portugal	£7.00 / £46
Graham's 10-Year-Old Tawny Port, Douro, Portugal	£56

COFFEE & TEA

FROM £3

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