THE WHITE HORSE





Nocerella Olives (vg) £5.5 Padron Peppers with Smoked Maldon Sea Salt (vg) £9 Bread Basket £3.5

Burrata, Watercress, Cherry Tomato & Balsamic Reduction £14 (v)

Delica Pumpkin Soup, Toasted Seeds & Crispy Sage £9.5 (vg)

Fresh Pappardelle, Pork & Veal White Ragù, Crispy Sage & Parmesan £14/19

Pork & Liver Country Style Terrine, Mango Chutney with Toasted Sourdough £12

Sunday Roast

Free Range Roast Chicken £23

Laverstock Farm28-day aged Grass Fed Beef Rump £24

Stout Braised Daphne's Lamb Shoulder £24

Roast Root Vegetable & Mixed Nut Wellington £20 (vg)

(All Roasts Served with Roast Potatoes, Seasonal Greens, Carrots, Yorkshire Pudding & Homemade Gravy)

Battered Atlantic Haddock, Chunky Chips, Tartare Sauce & Crushed Garden Peas (gf) £18.5 Vegan Gnocchi, Spicy Courgette Cream, Lemon Pangrattato & Pine Nuts (vg) £15

> Chip or Roast Potatoes or Seasonal Green £4.5 Lettuce and Rocket Salad with Parmesan Shavings £4.5

Chocolate Brownie with Vanilla Ice Cream £9 (v)

Vanilla Cheesecake, Fresh Berries & Mixed Berry Coulis £9 (v)

Selection of Sorbets - Mango, Coconut, Raspberry £8 (vg)

Artisan Gelato - Chocolate, Salted Caramel, Vanilla £8 (v)

Canterbury Cobble, Bath Soft Cheese, Cropwell Bishop Stilton & Quince Jelly £9/16

Please inform your waiter if you have any allergies.

(vg)) – vegan, (gf) – gluten free, (so) – soya, (sf) – shellfish, (df) – dairy free, (n) – nuts, (v) – vegetarian, (se) – sesame

Due to all dishes being made in house, wait times may vary.

A discretionary 12.5% service charge will be added to your bill