



THE WHITE HORSE
PUB & INN

Lunch

While you wait

Piston Forêt Noire Gin & Tonic / Tommy's Margarita / Sapling Negroni / Two Drifter's Cherry Sour

Butcombe beer bread, whipped brown butter (v) **4.50**

Gordal olives **4.50**

Brown crab and Butcombe Gold rarebit, pickled radish **6.50**

Starters

English pea and wild garlic velouté, new season asparagus, goats curd (v)	7.95
Cornish mackerel – cured and grilled, smoked pate, cucumber, buttermilk, apple, dill	9.95
Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95
Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	8.50

Sandwiches

Served with either skin-on fries or garden salad

Fish finger brioche bun – beer-battered catch of the day, tartare sauce, pickled fennel, watercress	14.50
Isle of Wight tomato flatbread – Symplicity 'nduja, burrata, rocket, pickled chilli (pb)	13.95
Rueben – salt beef brisket, Hobbs House sourdough, sauerkraut, smoked Cheddar, thousand island dressing	14.95

Mains

Severn & Wye smoked mackerel salad, watercress, chicory, new potatoes, golden-yolk egg, horseradish	13.95
Sweet pea and mint mezzaluna, whipped feta, salsa verde, pangritata (pb)	9.95/15.95
Corn fed chicken, polenta, Old Winchester, sprouting broccoli, wild garlic, chicken crackling	19.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Stokes Marsh Farm 8oz flat-iron steak, garlic butter, skin-on fries, watercress (served medium-rare)	23.95
Add peppercorn sauce	2.50

Sides

Koffmann's thick-cut chips or skin-on fries (v)	4.50	Posh fries: truffle aioli, Parmesan, chives (v)	5.50
Butcombe beer-battered onion rings	4.50	English garden salad, radish and herbs (pb)	4.95
Roasted new season potatoes, salsa verde (pb)	4.95	Sprouting broccoli, almonds, sherry dressing (pb)	5.50



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



Puddings

Lemon tart, crème fraiche, raspberries, meringue	8.95
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	8.50
Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Sticky date and toffee pudding, pecans, rum and raisin ice cream (v)	7.50

Cheese

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers	16.95
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Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	5.50

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced tea: Canton red berry and hibiscus, fresh mint

Iced coffee: illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Sapling Negroni

Ask for our range of dessert wines

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Port-to-plate in 24 hours

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood

butcombe.com/suppliers-producers



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