



THE WHITE HORSE
PUB & INN

Lunch

Aperitifs

French 75 / Piston Forêt Noire gin and tonic / Two Drifters Cherry Sour

Pub Snacks & Sharing

Butcombe Goram IPA beer bread, Estate Dairy cultured butter (v)	4.95
Marinated Gordal olives (ve)	4.50
Chorizo Scotch egg, smoked tomato aioli	7.95
Wild mushroom arancini, truffle aioli, English Pecorino (v) (veo)	6.50
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	19.50

Starters

Smoked ham hock and parsley terrine, spiced pear chutney, pickled quail's egg, sourdough toast	9.75
Chalk Stream trout cured in Cotswolds Distillery Gin, beetroot tabbouleh, horseradish crème fraiche, dill	10.95
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	8.50
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95
Fried panisse, curried parsnip, coriander chutney, coconut and lime yoghurt (ve)	7.95/13.50

Sandwiches

Wild mushrooms on sourdough toast, truffled ricotta, fried golden-yolk egg, gremolata, Old Winchester (v)	9.95
Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.50

Mains

Warm salad of wood pigeon, puy lentils, black pudding fritters, beetroot, watercress, pickled blackberries	16.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Stokes Marsh Farm 8oz hanger: 28 day dry-aged steak, garlic butter, skin-on fries, watercress	26.00
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	11.50/18.50
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Brixham Market fish of the day - please ask for details	MP

Sides

Thick-cut pub chips or skin-on fries (v)	4.95	Truffle fries, English Pecorino, chives (v)	5.95
Seasonal green vegetables, garlic butter (v)	4.95	Honey-roasted carrots, shallot crumb (v)	4.95
Butcombe beer-battered onion rings (v)	4.95	English garden salad, radish and herbs (ve)	4.95

pudding

Treacle tart, clotted cream, candied pecans (v)	8.50
Coconut rice pudding brulee, roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)	8.25
Valrhona chocolate delice, gingerbread ice cream, caramelised pear, honeycomb (v)	9.25
Clementine syllabub, boozy custard cream, treacle sponge, toasted almonds (v)	8.50

Cheese

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads	16.95
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Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
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Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	5.95

Add a shot of Cotswolds 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 one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

We have a range of dessert wines available - please ask for details

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.

Our Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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 calorie information.

