



THE WHITE HORSE  
PUB & INN

## Supper

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### 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

### Mains

West End Farm pork ribeye, smoked sausage cassoulet, black cabbage, harissa butter, burnt lemon	22.95
Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	25.95
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	15.50
Castlemead Farm chicken Kyiv, curried butter, heritage squash 'saag aloo', coriander, pumpkin pickle	20.50
Potato gnocchi, burnt leek, King oyster mushroom, crispy egg, truffle, English Pecorino (v)	16.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	11.50/18.50
Brixham Market fish of the day - please ask for details	MP

### Steaks

*Our Aberdeen Angus and Hereford cross beef from Walter Rose is 35-day dry-aged on the bone using Himalayan salt. Served with garlic butter, watercress salad, your choice of thick-cut chips or skin-on fries.*

8oz hanger (best served rare-medium)	26.00
8oz ribeye	36.00
Chateaubriand to share	85.00

### Sauces

Béarnaise / Peppercorn	2.95
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### 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.

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## 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*

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## 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](http://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.**

