



THE WHITE HORSE  
PUB & INN

**Lunch**

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**Aperitifs**

Mirabeau Spritz / Classic Negroni / Cygnet Bees Knee's

**Pub Snacks & Sharing**

Butcombe Goram IPA beer bread, Estate Dairy cultured butter (v)	<b>4.95</b>
Marinated Gordal olives (ve)	<b>4.95</b>
Chorizo Scotch egg, smoked tomato aioli	<b>7.95</b>
Seafood arancini, saffron aioli, English Pecorino	<b>7.25</b>
British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	<b>22.95</b>

**Starters**

Brown butter scallops, radish, peas and shoots, pancetta	<b>14.95</b>
Corned beef terrine, shoestring potatoes, confit egg yolk, apple and tamarind ketchup	<b>10.50</b>
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	<b>9.50</b>
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	<b>8.25</b>
Grilled halloumi, white bean hummus, sumac onions, red wine caramel (v)	<b>8.25</b>
Rabbit croquette, pickled kohlrabi and carrot slaw, lovage aioli	<b>10.95</b>

**Sandwiches**

Focaccia club sandwich - roast chicken, Wiltshire ham, smashed avocado, lettuce and tomato	<b>12.95</b>
Isle of Wight tomato flatbread, Symplicity 'nduja, vegan burrata, rocket, pickled chilli (ve)	<b>11.95</b>
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	<b>12.95</b>

**Mains**

Wild garlic, pea and watercress orzotto, asparagus, sunflower seed pesto, vegan feta, radish (ve)	<b>17.95</b>
Brixham Market fish of the day - please ask for details	<b>MP</b>
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	<b>18.95</b>
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	<b>19.50</b>
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	<b>17.50</b>
Grilled chicken Caesar salad, streaky bacon, croutons, soft egg, English Pecorino, anchovies	<b>15.95</b>
8oz rump: 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	<b>26.95</b>
Sauces: Béarnaise / Peppercorn	<b>2.95</b>

**Sides**

Thick-cut pub chips or skin-on fries (v)	<b>5.25</b>	Truffle fries, English Pecorino, chives (v)	<b>5.95</b>
Seasonal green vegetables, garlic butter (v)	<b>5.50</b>	Caesar salad, Pecorino, anchovy dressing	<b>5.95</b>
Butcombe beer-battered onion rings (v)	<b>4.95</b>	English garden salad, radish and herbs (ve)	<b>4.95</b>

## pudding

Iced citrus parfait, raspberries, sorbet, maple granola (ve)	8.75
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	9.25
Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v)	9.25
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	9.25

## 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)	4.25
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*Perfect with a coffee!*

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.25
Two scoops of Granny Gothards ice creams and/or sorbets (v)	
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

*Dairy-free milks available.*

## After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini  
Bourbon Old Fashioned  
Classic 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](https://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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergen and calorie information.

