



THE WHITE HORSE
PUB & INN



Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While You Wait

Rosemary and olive focaccia, cold-pressed roasted garlic, chilli oil (ve) **4.95**

Marinated Gordal olives (ve) **5.25**

Seafood arancini, saffron aioli, English Pecorino **7.50**

two course 32.95 / three course 40.95

Starters

Corned beef terrine, shoestring potatoes, cured egg yolk, apple and tamarind ketchup

Courgette, green pea and watercress soup, chimichurri, focaccia (ve)

Smoked burrata, Isle of Wight tomato bruschetta, broad bean and preserved lemon pesto (v)

Grilled halloumi, white bean hummus, sumac onions, red wine caramel (v)

Glazed pork belly, black garlic aioli, chilli, spring onion, basil and coriander salad

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Cameron Naughton pork loin, sausage stuffing, apple sauce

Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

Mains

Green pea and watercress risotto, asparagus, sunflower seed pesto, vegan feta (ve)

Brixham Market fish of the day - please ask for details

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Sides

Cauliflower cheese, thyme crumb (v) **5.95**

Thick-cut pub chips or skin-on fries (v) **5.25**

Seasonal green vegetables, garlic butter (v) **5.75**

Roast potatoes, aioli, crispy onions (v) **5.50**

Truffle fries, English Pecorino, aioli, chives (v) **5.95**

Caesar salad, Pecorino, anchovy dressing **5.95**

pudding

Iced citrus parfait, raspberries, sorbet, maple granola (ve)

Limoncello tiramisu, pistachio biscotti (v)

Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v)

Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

Cheese (£6 Supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads

Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Three little Biscoff filled doughnuts (ve) **4.50**

Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) **4.50**

Two scoops of Granny Gothards ice creams and/or sorbets (v) **6.25**

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

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 & Son 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 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 allergy and calorie information.

