



THE WHITE HORSE
PUB & INN

Menu

Aperitifs

Hugo's Royale Spritz / Classic Negroni / Spiced Berry Kir Royale

While You Wait

Marinated Gordal olives (ve)	5.25
Rosemary and olive focaccia, roasted garlic and chilli oil (ve)	4.95
Pheasant, cranberry and juniper sausage roll, prune ketchup	7.50

Starters

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon	9.95
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/16.95
Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.95
Heritage beetroot and whipped goat's curd, walnut, beetroot crumb (v)	8.95
Glazed pork belly, black garlic aioli, chilli, spring onion, basil and coriander salad	12.95

Pub Classics

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
Cider braised ham hock, parsley mash, grilled pineapple, cured egg yolk, maple glazed hispi	29.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50

Mains

Braised beef brisket, roast celeriac, Romanesco cauliflower, hasselback potato, bone marrow jus	23.95
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.95
Chicken, basil and smoked burrata ballotine, potato pancake, sundried tomato cream, pine nuts	24.95
Tarragon gnocchi, whipped ricotta, oyster mushrooms, truffle dressing, crispy egg (v)	19.50
Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	22.50

Steaks

*Our Aberdeen Angus and Hereford cross beef is 28-day dry-aged on the bone using Himalayan salt.
Served with garlic butter, Koffmann's chips, tomato, mushroom, watercress and peppercorn or béarnaise sauce.*

8oz rump	27.50
8oz sirloin	36.00

Sides

Thick-cut pub chips or skin-on fries (v)	5.25	Chicory, squash, hazelnut, lemon dressing (ve)	5.75
Seasonal green vegetables, garlic butter (v)	5.75	Butcombe beer-battered onion rings (v)	4.95
English garden salad, radish and herbs (ve)	4.95	Truffle fries, English Pecorino, aioli, chives (v)	5.95

pudding

Blackberry and apple bakewell tart, cinnamon ice cream (v)	8.95
Chocolate caramel croissant pudding, biscotti crumb, Baileys ice cream (v)	8.95
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.95
Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)	8.95
British artisan cheese, quince jelly, pickled walnut, crackers (v)	12.95

Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.50
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.50
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) <i>Add a shot of Cotswolds Distillery Cream Liqueur for the perfect after dinner treat</i>	5.95

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

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
Irish Coffee
Cotswolds Spiced Hot Coffee

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 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.

