



THE WHITE HORSE
PUB & INN

Sunday

Aperitifs

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

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

two course 32.95 / three course 40.95

Starters

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon

Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)

Duck liver pâté, spiced plum chutney, pickled carrots, toast

Heritage beetroot and whipped goat's curd, walnut, beetroot crumb (v)

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

Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)

Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter

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

Roast potatoes, aioli, crispy onions (v) 5.50

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

English garden salad, radish and herbs (ve) 4.95

Cauliflower cheese, thyme crumb (v) 5.95

Seasonal green vegetables, garlic butter (v) 5.75

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

pudding

- Blackberry and apple bakewell tart, cinnamon ice cream (v)
- Chocolate caramel croissant pudding, biscotti crumb, Baileys ice cream (v)
- Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)
- Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)
- British artisan cheese, quince jelly, pickled walnut, crackers (v) (£6 supp)

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 sorbets (v) (veo) **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 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.

Tea and Coffee

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

Some of our favourites:
Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

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 allergy and calorie information.

