

THE WHITE HORSE
PUB & INN

MOTHERING SUNDAY

West Sussex Sparkling Wine

Tinwood Brut / Tinwood Blanc de Blanc / Tinwood Rose

For The Table

Marinated Gordal olives and samphire (v) **4.95**

Rosemary and olive focaccia, bone marrow butter **3.95**

Smoked mackerel pâté on toast, pickles, preserved lemon mayo **4.45**

Chilgrove pheasant terrine, prune ketchup **4.45**

Two Course 33.95 / Three Course 39.95

Starters

Creedy Carver duck liver parfait, quince, sourdough

Jerusalem artichoke soup, tarragon cream, smoked cheese twist (ve)

Classic prawn cocktail, bloody Marie Rose, samphire, gem, cucumber

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

The Great British Roast

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

Sirloin of grass fed beef (served medium-rare), horseradish sauce

Belly of high welfare pork 'porchetta', sausage stuffing, apple sauce

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

Trio of roasted meats, with all the trimmings

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

Mains

Chalk Stream trout, brandade fritters, caramelised cauliflower, samphire, caper butter

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

Barley, broccoli and broad beans, pea pesto, marinated courgettes, stracciatella, buckwheat crunch (ve)

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) **5.00**

Seasonal green vegetables, garlic butter (v) **5.50**

Cauliflower cheese, thyme crumb (v) **5.75**

Pear and blue cheese Waldorf (v) **4.95**

Truffle fries, English Pecorino, aioli, chives (v) **6.00**

Pudding

Blackberry and apple Bakewell tart, cinnamon Chantilly (v)

Chocolate caramel croissant pudding, biscotti crumb, Baileys ice cream (v)

Coconut rice pudding brulée, spiced fig compote (ve)

Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)

Quickes Cheddar, Dorset blue, quince, pickles, crackers (v) **£6 supp**

Nearly Full?

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

Perfect with a coffee!

The 'After Eight' Ice Cream (v) **5.95**

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

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 & Coffee

We have a full range of hot drinks - 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.

Sustainability

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 for 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 detailed allergy and calorie information.

