

# THE WHITE HORSE

## MENU

### STARTERS



Nduja & Stout Mussels, Home Made Bread	£9/£14
Pan Seared Scallops, Roasted Carrot Puree, Braised Puy Lentil & Chorizo	£10.50
Soup of the Day, Home Made Bread	£7.50
Tartare of Locally Shot Venison, Chimichurri, Burnt onion Emulsion, Micro Shoots, Sourdough Croutes	£10.00
Heritage Beetroot Tart Tatin, Whipped Goats Cheese, Hazelnut	£8.00

### MAINS

<b>"Duo of Local Hampshire Lamb"</b> Herb Crusted Rack, Ale Braised Shoulder, Pommes Aglioté, Roast Salsify, Tarragon Emulsion, Ale Jus	£26.00
Miso Caramel Glazed Belly of Local Pork, Burnt Pear Puree, Pickled Pear, 5 Spiced Potato Pavé, Lovage Emulsion, Pork Sauce	£18.00
Pheasant Two Ways, Confit Leg & Pan Fried Breast, Savoy, Bacon, Parsnip puree, Red Wine Reduction	£18.00
Roasted, Spiced & Stuffed Aubergine, Burnt Cauliflower puree, New potato & Cauliflower Tagine	£14.00
Pan Fried Fillet of Bass, Petit Poise A' la Francaise, Scented New Potatoes,	£17.00

#### Our Steaks

All of our steaks are aged for a minimum of 30 days.

served with confit tomato, braised field mushroom, hand cut chips and a choice of:

Peppercorn | Stilton Sauce | Cafe De Paris Butter

10oz Ribeye	£32.00
10oz Sirloin	£28.00

We create fresh meals using local produce cooked to order .  
Which may occasionally result in longer wait times.  
if you have any allergens please make a member of staff aware.