

THE WHITE HORSE

PANTRY, CELLAR & KITCHEN

S N A C K S

Nduja and crab croquettes,
basil aioli 6

Pint of prawns, focaccia,
smoked paprika, caper, lemon
emulsion 8.5

Wild garlic, asparagus, mint
and pea arancini, white bean
emulsion (V) 5.5

Herb seasoned fries
(VG, GF) 3.5

Watercress, almond, Old
Winchester salad (V, N, GF) 3.5

Flatbread, butter bean
houmous, chive oil (V) 4

I D E A L F I S H B O A R D

ChalkStream trout, ½ pint
prawns, crab, capers, sorrel,
lemon, sourdough 11.5

D E S S E R T S

Sticky toffee pudding (VG, N) 7

Ice cream and sorbet (V) 3.5

Cakes and bakes from 3.5

B R U N C H

Wild mushrooms, sourdough, sage, fried duck egg
(V, VG option) 7.5

Smoked ChalkStream trout, scrambled egg, lemon, dill 8

Hogget and Boar pork sausage, honey-cured bacon,
Laverstoke black pudding, Portobello, roasted tomato,
hash brown, fried hens egg 12

Avocado, chive, poached egg, sourdough (V, VG option) 7.5

S A N D W I C H E S

Hogget and Boar salt beef, Old Winchester, gherkin,
English mustard, watercress 8

Beer battered fish finger, tartare, lemon, baby gem 8

Isle of Wight tomato, wild garlic, roasted red pepper,
chicory, harissa (VG) 7.5

B O W L S

Spiced squash, smoked paprika, pomegranate, chickpea,
gem, crispy onion, yogurt (V, N) 6/12

Crispy ponzu chicken, cashew, mango, spring onion, mooli,
white soy, sesame (N, DF) 6.5/13

ChalkStream trout, Edamame, mirin, pink pickled slaw,
mango, sushi rice, cucumber (GF) 7/14

M A I N S

Beer battered fish, lemon, tartare, crushed peas, chips 14.5

Hogget and Boar buffalo burger, Isle of Wight soft,
tomato chutney, bacon, gem, fries 14.5

Minute steak, confit garlic butter, watercress, fries (GF) 14.5

Lentil dahl, smoked aubergine, coconut, lime leaf,
almond, coriander, flatbread (VG, N) 11.5

Food allergies and intolerances. Please speak to our staff about the ingredients in your meal.

Most of our dishes are available gluten free, please ask your server.

V - vegetarian, VG - vegan, GF - gluten free, N - nuts, DF - dairy free