

Starters & Light Bites

WARM SOURDOUGH BAGUETTE (vg) £10.50

Harissa Hummus, 'Two & One Olive Oil'

SMOKED DORSET RED CHEESE SOUFFLE (v) £9.50

Crispy Kale

ROASTED SCALLOPS (gf) £15

Rosted Squash Puree, Toasted Hazelnut, Sage Beurre Noisette

WHITE HORSE HOMEMADE CRUMPET £12

Slow Cooked Salt Beef, Horseradish Slaw, English Mustard

ARNOLD BENNET CROQUETTES (gf) £11.50

Smoked Haddock & Old Winchester

SALT & PEPPER SQUID (gf) £11.50

Ponzu Glaze, Pickled Red Chilli

RED PEPPER & ONION FRITTER (vg/gf) £11/£22

'Nduja' & Bean Cassoulet, Garlic Aioli

ROSEMARY & GARLIC BAKED CAMEMBERT TO SHARE (v/gf) £18

Sourdough Baguette, Red Onion Chutney, Cornichons

Mains

TEST VALLEY VENISON (gf) £34

Roasted Haunch, Black Pudding, Venison Faggot, Roasted Squash, Dauphinoise Potatoes

HAKE 'KYIV' (gf) £25.50

Rose Harissa & Garlic Butter, Pomme Puree, Roscoff Onions, Preserved Lemon

WHITE HORSE CHEESEBURGER £19.50

Burger Sauce, Gem Lettuce, Sliced Beef Tomatoes, Monterey Jack, House Fries (Add Glazed Salt Beef £4)

FISH & CHIPS (gf) £20

Thick-Cut Chips, Proper Mushy Peas, Tartar Sauce (Add Curry Sauce £2)

RED LENTIL DAHL (vg/gf) £17.50

Thai Curry Sauce, Baked Aubergine, Crispy Onions, Coriander, Chargrilled Flatbread

SLOW COOKED PORK COLLAR (gf) £26.50

Bourguignon Garnish, Mustard Pomme Puree, Pickled Red Cabbage

NEW FOREST WILD MUSHROOM 'RISOTTO' £18.50

Made with Pearl Barley, Old Winchester, Pickled Shallots, Herb Pangrattato

ASIAN SLAW SALAD £12

Ponzu Dressing, Toasted Sesame, Red Chillies, Sriracha Mayo, Mango, Coriander

(Add Bavette Steak £9.50, Add Smoked Chalk Stream Trout £7.50, Add Halloumi £5.50, Add Red Pepper Fritter £5)

BUTCHERS CUT OF THE DAY £MP

Please Ask for Today's Cut & Garnish

Sides

FRIES (vg) £5.50 *(add truffle oil & Old Winchester £2)*

THICK-CUT CHIPS (vg) £5.50 *(add truffle oil & Old Winchester £2)*

SEASONAL GREENS (vg) £6

BUTTERED NEW POTATOES (vg) £6

TOBACCO ONIONS (vg) £6.50

TRUFFLE POMME PUREE *Crispy Onions (vg) £9*

