

A LA CARTE

WINE OF THE WEEK

Gavi, 'La Battistina', Piemonte, Italy 2023

Cortese Grape

175ml £10.40 | Bottle £39

Fresh Apple, Lime, Mandarin with a Weighty, Grapefruit Finish

TITBITS

Warm Rosemary Focaccia £7.50

*Cultured Butter, Basil Pesto, Grana Padano, &
Sun Blushed Tomatoes - **vegetarian, nuts***

Nocellara Olives £6 – **vegan, gf**

Pork Sausage & Bacon Puffs £6.50

Dressed Rocket

Scotch Egg £7

*Free Range Egg, Thyme & Pork Sausage, Onion
Puree*

Breaded Cod Goujons £7

Tartare Sauce

STARTERS

Asparagus, Parma Ham & Poached Egg £10

Free Range Egg, British Asparagus, Grana Padano

Chilled Gazpacho £9

*Heritage Tomato, Cucumber, Basil Oil, Garlic Sourdough Crisp - **vegan***

Isle of Wight Tomato & Burrata £11

*Heritage Tomatoes, Pesto, Olives, Figs, Aged Balsamic – **vegetarian, nuts, gluten free***

White Crab & Cheddar Soufflé £11

Lemon, Crème Fraîche, Basil Oil

Pressed Ham Hock Terrine £10

Piccalilli, Apple Purée, Toasted Sourdough

MAINS

Gnocchi with Peas & British Asparagus £21

Wild Garlic Pesto, Lemon Butter, Aged Grana Padano, Heritage Tomatoes, Olives – vegetarian, nuts

Fillet of Haddock in ‘Langham Best Bitter’ Batter £23

Hand-cut Skin-on Chips, Crushed Peas, Tartare Sauce, Lemon

Fillet Steak 6oz £39

Flat Mushroom & Roasted Tomato with Fries

A Choice of Sauces; Peppercorn or Béarnaise, or Red Wine Jus - gluten free

Roasted Spring Lamb Rump £31

Lamb shoulder, Pea Purée, Spring Vegetables, Pommes Anna, Red Wine Jus

Crispy Corn-fed Chicken Leg £24

Fondant Potato, Spring Vegetables, Carrot Purée & Tarragon Jus - gluten free

Sun Blushed Tomato Gnocchi £19

Rocket & Balsamic Glaze - vegan, gluten free

SIDES

Focaccia £6

Malden Sea Salt, Balsamic & Olive oil

Heritage Tomatoes & Red Onion Salad £8

Balsamic & Olive Oil

Seasonal Vegetables £8

Buttered

Truffle Fries & Grana Padano £6

Triple Cooked Hand-Cut Skin-on Chips £5

Fries £5

DESSERTS

A Selection of Macarons £8 for 3 - *gluten free, nuts*

Strawberry Jam

Black Currant

Vanilla

Pina Colada Parfait £9

*Raspberry Coulis, Yoghurt Crumbs & Fresh Raspberries - *gluten free**

Bramley Apple & Rhubarb Crumble £9

*Jude's Madagascan Vanilla Ice Cream - *vegan, gluten free**

Raspberry & Chocolate Mille Feuille £9

Chocolate Cremieux with Vanilla Ice cream

Popcorn Panna Cotta £9

Caramel, Candied Corn

The White Horse Inn Ice Creams £9

(choice of 3 scoops)

Madagascan Vanilla

Purple Ube

Peach & Amaretto

Milk Tea

Banana & Passion Fruit Sorbet

Affogato £9

*Our own Vanilla & Tonka Bean Ice Cream with a hit of 'Love Hurts' Espresso - *can be vegan**

add Baileys, Disaronno, or Frangelico Liqueur for £4.50

Cheese Board £13

Served with Oat Cakes and Millers Biscuits, Fig & Apple Chutney

Tremains Organic - *A Medium Strength Cheddar with a Smooth and Creamy Flavour. Pasteurised cow's milk.*

Sussex Blue - *A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.*

French Brie - *A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk*

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Black Muscat, 'Elysium', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Sauternes, Chateau Lamourette, Bordeaux 2018 *glass £12.70 / £38 half bottle*

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 *glass £16.40 / £49 half bottle*

Late Bottle Vintage Port, Graham's, Douro, Portugal *glass £9.00*