
 DECEMBER A LA CARTE MENU

THE WHITE HORSE INN TITBITS

Warm Ciabatta, Garlic & Grana Padano £6

Smoked Sea Salt Focaccia,
Balsamic & Olive Oil £6

Italian Marinated Olives £6

Crisp Asian Pork Belly, Caramelised Black
Vinegar £8 - *nuts*

STARTERS

Chicken, Chestnut & Jerusalem Artichoke Velouté £13 - *gluten free**Sautéed Shimeji Mushroom, Chestnut Cream, Truffle oil***Sautéed Herb Gnocchi with Toasted Hazelnuts £12***Purée of Winter Squash, Honey Roast Parsnip, Parmesan, Truffle Dressing - *vegetarian, nuts****Pan Seared Shell off King Prawns £14***Garlic Butter, Chilli, Parsley & Lemon - *gluten free****Slow Braised Beef Cheek Ragout £14***Sautéed Shimeji Mushroom, Herb Gnocchi, Stilton Sauce, Pomme Paille***Winter Salad £12***Cashew Nut Hummus, Honey Roasted Parsnip & Red Onion, Curried Cauliflower, Pickled Carrot
Toasted Sesame, Carrot & Maple Dressing - *vegan, gluten free**

 MAINS
6oz Fillet Steak £46*Sautéed Wild Mushrooms, Wilted Spinach, Caramelised Onion Puree, Truffle Fries & Maderia Jus***Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice £26***Toasted Peanuts, Crisp-Fried Shallots, Tenderstem, Sweet Potato - *peanuts****Duo Of Pan Roasted Loin & Slow Braised Shoulder of Local South Downs Venison £34***Braised Red Cabbage, Celeriac Puree, Jerusalem Artichoke Galette,
Sautéed Shimeji Mushroom & Red Wine Jus***Pan-roasted Fillet of Cod with a Spring Onion & Ginger Wine Sauce £28***Tenderstem Broccoli, Creamed Potatoes, Crème Fraiche - *gluten free****Sauteed Hen Of the Woods Mushroom on Jerusalem Artichoke Terrine £24***Wilted Spinach, Creamed Celeriac, Truffle Dressing - *vegetarian****Turkey Pojarski Topped with a Pig in Blanket £27***Braised Red Cabbage, Creamed Potatoes, Creamy Wild Mushroom Sauce***Spiced Nut Roast & Red Lentil Dhal £24***Feta, Pine Nut, Mint, Pomegranate Salad, Tahini Dressing, Flat Bread - *vegan**

SIDES

Slow Braised Spiced Red Cabbage £8 - *vegan*

Carrot & Swede Mash £8

Fries £6

Steamed Greens in Sesame

Truffle & Parmesan Fries £7

Chilli & Ginger Dressing £8 - *vegan*

Fries With Bacon Brie & Cranberry £8

DESSERT

Our Own Traditional Christmas Pudding £9.50

Brandy Sauce - contains beef suet

Spiced Bramley, Plum & Blackberry Crumble £9.50

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

Dark & Carmalised White Chocolate Cheesecake £9.50

Chestnut Cream, Prunes Soaked in Armagnac, Orange Confit, Anglaise Sauce

Vanilla Baked Rice Pudding £9.50

Cinnamon Mulled Fruits, Clotted Cream

Eggnog Brûlée £9.50

with Bourbon, Vanilla & Nutmeg

CHEESE BOARD

£16 for one person or £21 for two Persons

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney & Quince Paste.

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

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

Woodside Red - A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - 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

Bottle Vintage Port, Graham's, Douro, Portugal glass £8.00