

Set Lunch & Early Bird Dinner Menu

£24 two courses

£28 three courses

include a Carafe of our house French wine for an extra £5

The White Horse Inn Titbits

**Seeded Sourdough,
Salted Butter, Dukkah £6**

Olives £6

**Crisp Asian Pork Belly,
Caramelised Black Vinegar
£7**

**Our own Smoked Sea Salt &
Rosemary Focaccia £6**

Our Own Candied

Walnuts £6

**Pressed Crisp Potato Bites,
Truffle & Parmesan £6**

Starters

Local Nutbourne Heritage Tomato Salad with Balsamic Pearls

*Olives, Tomato Consommé Dressing, Ricotta Cheese Croustilliant– **vegetarian***

Beetroot and Vodka Arancini

*Lemon Mascapne Cheese, Orange Segment & Candied Walnuts– **vegetarian, nuts***

Crisp pork Belly in Miso, Smoked Salt & Sesame Caramel

*Pineapple chilli Salsa, Grilled Padron Pepper, Siracha Sauce– **gluten free***

Mains

British Mussels Steamed in Thatcher's Cider

Double Cream, Leek & Smoked Bacon Lardons

Courgette Tempura, Potato Gnocchi

*Fennel Salad, Slow Cooked Tomatoes, Radish, Lemon Mascarpone Cheese – **vegetarian***

Thai Green Chicken Curry

*Served With Fragrant Jasmin Rice – **gluten free***

Dessert

Toffee Apple Crumble

*Jude's Madagascan Vanilla Ice Cream – **vegan, gf***

Baked Gel-Alaska

*Peach & Yoghurt Ripple Gelato, Strawberry
Compote, Torched Italian Meringue*

Local, Ice Cream & Sorbet (Two Scoops)

*'Caroline's Dairy' Salted Caramel, Mint Choc Chip
'Jude's' Vegan Madagascan Vanilla - **vegan, gf**
'Mooka of Petersfield' Apple & Elderflower Sorbet,
Hedgerow Summer Berries Sorbet
Baileys & Amaretti Biscuit Gelato
Peach & Yoghurt Ripple Gelato*

10% discretionary service is added to your bill and received with thanks.

Please let us know about any allergies or dietary requirements.



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