

SUNDAY MENU

£37 TWO COURSES

£45 THREE COURSES

STARTERS

Asparagus, Parma Ham & Poached Egg

Free Range Egg, British Asparagus

Chilled Gazpacho

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

Isle of Wight Tomato & Burrata

*Heritage Tomatoes, Burrata, Basil Oil, Sourdough Crumb, Aged Balsamic - **vegetarian***

Pressed Ham Hock Terrine

Piccalilli, Apple Purée, Toasted Sourdough

SUNDAY ROASTS

Our Beef is Reared and Dry Aged for Maximum 28 days from our Local and highly respected butcher who sources the very best from local farms.

Slow Roasted Rump of Beef, Creamed Horseradish

Roasted Leg of Corn Fed Chicken

Slow Roasted Rump of Lamb, Mint Sauce

Slow Roasted Belly of Pork, Bramley Apple Sauce

Chef's Carrot, Red Lentil & Roasted Nut Roast - **vegan, nuts**

All Served with Yorkshire Puddings, Duck Fat Roast Potatoes, Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage, Red Wine Gravy

MAINS

Fillet of Cod in 'Langham Best Bitter' Batter

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

Sun Blushed Tomato Gnocchi

*Rocket & Balsamic Glaze - **vegan, gluten free***

DESSERTS

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

Strawberry Jam

Black Currant

Vanilla

Pina Colada Parfait

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

Bramley Apple & Blackberry Crumble

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

Chocolate Delice

Feuilletine, Chocolate Cremieux with Vanilla Ice cream

Popcorn Panna Cotta

Caramel, Candied Corn, Vanilla Ice Cream

The White Horse Inn Ice Cream

(choice of 3 scoops)

Vanilla

Ube

Peach & Amaretto

Milk Tea

Banana & Passion Fruit Sorbet

Affogato

*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

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

Tremains Organic - *A medium strength cheddar with a smooth & 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