

SET MENU

£30 FOR TWO COURSES
£36 FOR THREE COURSES

TITBITS

Smoked Sea Salt & Focaccia Balsamic &
olive oil **£6** - *vegan*

Italian Marinated Olives **£6** - *vegan*

Crispy Asian Pork Belly in our Famous Spiced
Black Vinegar Caramel **£10**

*Toasted Peanuts & Roasted Shallots -nuts,
peanuts*

STARTERS

Carrot, Ginger & Cumin Soup

Minted Yoghurt - vegetarian

Heritage Beetroot, Vegan Feta and Fennel Salad

Candied Walnuts, Red Vein Sorrel & Orange Dressing - nuts, vegetarian

Pan Seared Shell off King Prawns

Garlic Butter, Chilli, Parsley & Lemon - gluten free

Pan Roasted Scallops, Brown Shrimp Butter

Wilted Spinach, Curried Cauliflower Puree

Grilled Skewers of Chicken Satay

Spicy Peanut Sauce, Asian Salad - peanuts

Salt & Pepper Tempura Squid with Sticky Honey & Chinese Five Spiced Pork Belly

Pickled Cucumber Salad, Soy & Sesame Dressing

Two Bao Buns

*Filled with Hoi Sin Braised Beef Brisket, Topped with Pickled Ginger, Crushed Peanuts, Chilli,
Spring Onion & Toasted Sesame Seeds, Siracha Mayo*

MAINS

8oz Ribeye Steak

Grilled Plum Tomato, Portobello Mushroom, Fries & Maderia Jus (Supplement of £6)

Chicken & King Prawn Thai Coconut Curry with Fragrant Jasmine Rice

*Toasted Peanuts, Crisp- Fried Shallots, Tenderstem Broccoli & Sweet Potato - **peanuts***

Breast of Corn Fed Chicken

Creamed Potato, Fine Green Beans, Creamy Mushroom Sauce

Grilled Calves Liver & Bacon

Braised Red Cabbage, Creamed Potatoes, Maderia & Caramelised Onion Jus

Slow Confit Leg of Duck

Creamed Potato, Mustard Onion, Fine Green Beans, Madeira Jus

Cottage Pie

Braised Red Cabbage & Tenderstem Broccoli

Fillet of Pollock in 'Langham Best Bitter' Batter

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

Oven Baked Miso Cod

Steamed Rice, Sauteed Green Vegetables in a Chilli. Sesame & Ginger Dressing

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry

*Fragrant Jasmine Rice, Tenderstem Broccoli, Grilled Sambal Aubergine - **vegan***

SIDES

Carrot & Swede Mash **£6**

Slow Braised Spiced Red Cabbage **£6**

Steamed Greens

In Sesame Chilli & Ginger Dressing **£8**

Fries **£6**

Triple Cooked Hand- Cut Skin- on Chips **£6**

DESSERTS

Dark Chocolate Tart

Salted Caramel Sauce, Chantilly Cream, Chocolate Soil, Salted Caramel Ice Cream

Pina Colada Parfait

*Pineapple Salad, Coconut Ice Cream & Fresh Raspberries **gluten free***

Bramley Apple & Blackberry Crumble

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

Warm Apple Tarte Tatin

Our Own Ginger Ice Cream

The White Horse Inn Ice Creams

(choice of 3 scoops)

Vanilla & Tonka Bean

Salted Caramel

Milk Tea

Mango

Peach & Amaretto

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 £3.50*

CHEESEBOARD

A Selection of Cheeses

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*