

## 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, Roasted Aubergine Caviar, Red Pepper Dressing, – **vegan***

**British Mussels Steamed in Thatcher's Cider**

*with Double Cream Leeks & Smoked Bacon Lardons – **gluten free***

**Asian Belly Pork in Caramelised Black Vinegar Caramel, Crisp Asian Salad**

*Toasted Peanuts, Crispy Fried Shallots, Orange Segments – **peanuts***

### Mains

**Oven-roasted Fillet of Cod with a Spring Onion & Ginger Wine Sauce**

*Tenderstem, Creamed Potatoes, Crème Fraiche – **gluten free***

**Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry**

*Fragrant Jasmine Rice, Tenderstem, Crisp Onion Bhaji – **vegan***

**Grilled Breast of Chicken**

*Peas A La Francaise, Creamed Potatoes – **gluten free***

### Dessert

**Toffee Apple Crumble**

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

**Baked Gel Alaska**

*Vanilla Ice Cream, 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*

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

Please let us know about any allergies or dietary requirements.

