



# THE WHITE HORSE

## PUB & INN

### Aperitifs

- The Forest Spritz** – Everleaf Forest non-alcoholic spirit, Double Dutch tonic, orange slice £6.50  
**Passionfruit Martini** - Black Cow Vodka, passion fruit, vanilla sugar £9.25  
**Pomegranate & Rose Gin Fizz** – Edinburgh Gin topped up with Prosecco £9.00  
**Tinwood Rose** – 100ml of dry, crisp, local West Sussex pink bubblyness £8.50

### Nibbles

- Marinated Olives £3.50  
House Breads, *extra-virgin rapeseed oil, balsamic* £4.50  
Black Pudding Croquettes, *celeriac remoulade, apple sauce* £6.00  
Deville Whitebait, *tartare sauce* £6.00  
Celeriac & Isle of Mull Fritters, *sweet onion chutney* £6.50

### Starters

- Roasted Red Pepper & Tomato Soup, *basil oil, rosemary focaccia* £6.00  
Air-dried Beef, *grilled nectarines, rocket, English cheddar, balsamic dressing* £8.00  
Chicken Liver Parfait, *onion jam, brioche toast* £7.50  
Soused Mackerel, *mixed beets, horseradish crème fraiche* £7.50  
St James Smoked Salmon, *warm tattie scone, chive sour cream* £8.00  
Bavette Steak Tartare, *horseradish, capers, shallot quail egg, sourdough crouton* £9.00

### Pub

- Crispy-battered Haddock, *chunky chips, minted peas, tartare sauce* £14.50  
Moving Mountain Vegan Burger, *vegan cheese, ruby slaw, baby gem, fries, onion relish* £14.00  
Chicken, Ham & Leek Pie, *buttery mash, greens, gravy* £14.50  
British Brisket Burger, *cheese, bacon, ruby slaw, baby gem, fries, onion relish* £14.50  
Add hen's egg £1.00  
Add truffle cheese & parmesan fries £6.00

### Mains

- Crab Mac 'n' Cheese, *shaved fennel salad, Salsa Verde* £16.50  
Apricot, Squash & Toasted Chickpea Tagine, *pomegranate couscous, soya yoghurt, flat bread(vg)* £14.00  
Add Quail £4.00  
Pan-roasted Plaice, *brown shrimp butter, samphire, buttered new potatoes* £17.00

### Dry-aged Walter Rose Steaks

- served with creamed spinach, mushrooms, crispy onion rings, chunky chips*  
8oz Rump £18.50  
8oz Ribeye £25.50

- Pepper Sauce | Blue Cheese Sauce £2.50 each

### A bit on the side

- Spring Greens | Fennel & Watercress Salad | Peas, Bacon & Truffle Dressing  
Buttery Mash | Fries | Chunky Chips | Crispy Onion Rings | Pomegranate Couscous £3.50 each

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
vg=vegan, v=vegetarian, gf=gluten free



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### Late Cocktails

**Espresso Martini** - Belvedere Vodka, fair Café Liqueur, cold brew espresso £9.50

**Side Car** - Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon £9.75

**Old Fashioned** – Vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar £8.75

**Negroni** – Portobella Road Gin, El bandarra Rojo vermouth and Campari bitters £8.75

### Stickies

**50ml Maury Controlee Grenache noir 2011** – Sweet deep red, intensity of vanilla with a fruity finish £5.50

**50ml Sauternes, Chateau Delmond, France** – Well balanced wine, flavours of apricot, honey and peaches £5.00

**50ml Royal Tokaji Aszu 2016** – Medium amber, with a nose of orange peel, figs and cinnamon £5.25

**100ml Sandeman, LBV Port, Portugal** £5.25

**100ml Sandeman, 10yrs Tawny Port, Portugal** £6.95

### Digestifs

**25ml Armagnac, Sigognac VSOP 40%** £4.25

**25ml Cognac, Hennessy XO, 40%** £11.00

**25ml Cognac, Hennessy Paradis 40%** £32.00

**25ml Glenmorangie signet 46%** £12.00

**25ml Cognac, Maxime Trijol VSOP, 40%** £6.25

**25ml Speyside Whisky, Balvenie 12yrs, 40%** £4.95

**25ml Lowland Whisky, Auchentoshan 12yrs, 43%** £5.75

**25ml Diplomatico reserva exclusive rum** £5.40

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