



# THE WHITE HORSE

## PUB & INN

### Aperitifs

- Pomegranate & Rose gin fizz** – Edinburgh gin liqueur, topped up with prosecco £9.00  
**The forest spritz** – Everleaf forest non-alcoholic spirit, Double Dutch tonic, orange slice £6.50  
**Passionfruit Martini** -black cow vodka, passion fruit and vanilla sugar £9.25  
**Tinwood Rose** – 100ml of dry, crisp, local West Sussex pink bubbly £8.50

### Nibbles

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

### Starters

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

### Roasts

- served with roast potatoes, spring greens, roasted carrots & parsnips, Yorkshire pudding, gravy*  
Sirloin of Beef £18.50  
Chicken breast, *stuffing, chipolata* £17.50  
Pork Loin, *crackling* £17.50  
Vegetarian Chestnut & Mushroom Wellington £17.50

### 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 and Parmesan fries £6.00

### Mains

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

### 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 bandararra Rojo vermouth and Campari bitters £8.75

### Stickies



**50ml Maury Controlee Grenache noir 2011** – Sweet deep red, intensity of vanilla with a fruity finish £7.50

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

**50ml Patricius 2002 Tokaji Aszu** – Medium amber, with a nose of orange peel, figs and cinnamon £9.25

**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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