

## WE 'LOVE' LOCAL

At the White Horse Hotel and Brasserie we pride ourselves on using fresh local produce wherever possible throughout our menu. Our food is British fare at its best, prepared to order using fresh local and seasonal produce. Below are our current local suppliers:

Chalk Stream Foods, Romsey, Rainbow trout

Premier Fish, Wiltshire – Fish & Shellfish & Game

The Farmers Butcher, Bramshaw – Pork, Beef, Lamb, Game

Praeservare, Poole, Dorset – Yoghurts & Preserves

Hampshire Cheeses, Basingstoke, Hampshire – Tunworth Cheese

Rosary Goats Cheese, Salisbury, Hampshire – Goats Cheese

Loosehanger Farmhouse Cheeses, Salisbury, Hampshire – New Forest Blue Cheese & White Hart

Lyburn Farmhouse Cheesemaker's, Lyburn Farm, Landford, Salisbury – Cheese

## STARTERS

|   |  |
|---|--|
| SWEETCORN VELOUTE, poached smoked haddock, quail egg, charred corn (GF)                       | £6.95                                  |
| ROASTED SUNNYFIELD'S FARM BEETROOT, goat curd, goat's cheese "bon bon" candied walnut (V)     | £7.50                                  |
| PRESSED CHICKEN & HAM HOCK, liver parfait, brioche, pickles                                   | £8.00                                  |
| SALT BAKED CELERIAC , red wine poached pear, chicory and orange salad (V)(GF)                 | £7.25                                  |
| DUCK LEG ROTOLO, kohlrabi slaw, honey ginger & soy dressing , toasted sesame                  |  |
|   | Starter £8.50    Main course    £14.50 |
| SEARED SCALLOPS, broccoli puree, Jerusalem artichoke crisp (GF)                               | £12.00                                 |
| LIGHTLY SMOKED PIGEON BREAST, truffle mayonnaise, shaved radish, Port & sultana dressing (GF) | £8.00                                  |

## MAINS

|  |        |
|--|--------|
| ROASTED BUTTERNUT SQUASH RISOTTO, sage crisp, Old Winchester (V)(GF)                       | £14.00 |
| FISH & CHIPS, local ale batter, crushed minted peas, triple cooked chips                   | £14.50 |
| WILTSHIRE PARTRIDGE, leg meat ragu, potato fondant, sticky red cabbage, parsnip puree (GF) | £18.50 |
| ROASTED CHALK STREAM TROUT, brown crab mayonnaise, crumbed oyster, kale                    | £18.50 |
| NEW FOREST PORK TRIO, white bean puree, tomato compote, black pudding crumb                | £18.75 |
| SLOW COOKED BREASTS OF LAMB, sweetbreads, butter roasted cauliflower, lamb jus (GF)        | £18.50 |
| LYMINGTON PLAICE ON THE BONE, shellfish & wood sorrel veloute (GF)                         | £18.00 |
| DUCK LEG CONFIT, slow cooked puy lentils & bacon, thyme jus (GF)                           | £16.50 |

## SIDES

£3.95

|                     |                            |                                 |
|---------------------|----------------------------|---------------------------------|
| Buttered kale       | Herb buttered new potatoes | Honey roast carrots             |
| Triple cooked chips | Skinny chips               | Slow cooked puy lentils & bacon |
|                     | Secrets mixed leaf         | Braised red cabbage             |

## DESSERTS all £7

PEAR MILLE FEUILLE, vanilla cream, Armagnac ice cream

SET CHOCOLATE GANACHE, cookie dough ice cream, salted popcorn, caramel macaroon

BLACKBERRY MOUSSE, apple jelly, apple sorbet, blow torched blackberries (GF)

CAPPUCCINO CREME BRULEE, vanilla fudge (GF)

STICKY TOFFEE FONDANT, vanilla ice cream, date puree

TRIO OF ICE CREAM/ SORBET SELECTION

ICECREAM: vanilla, chocolate, strawberry, Armagnac, cookie dough

SORBET: blackberry, orange, lemon, apple

## BRITISH CHEESE SELECTION choice of 3 - £7.50/ All five to share - £10.50

TUNWORTH: A handmade unpasteurised cheese, using special cultures & traditional rennet. The result is a cheese with a creamy, wrinkled rind & unique taste.

ROSARY GOATS' CHEESE: creamy goats cheese from Chris Moody in Salisbury

NEW FOREST BLUE: a wonderful creamy blue cheese made by Ness and Gwyn Williams at Redlynch on the Wiltshire/Hampshire border near Salisbury.

LYBURN OLD WINCHESTER: a semi-hard cheese, matured for 18 months from Landford.

WHITE HART: A delicious sweet brie-style soft cows cheese in a velvety coat

## PORT & PUDDING WINES

|  | 100ml | 125ml | Bottle         |
|--|-------|-------|----------------|
| Château Delmond Sauternes, France                        |       |       | £46.00 (75cl)  |
| Domaine des Forges, Coteaux Du Layon 2012, Loire, France |       | £6.50 | £34.00(37.5cl) |
| Dow's Ruby Port  | £5.75 |       |                |
| Krohn Late Bottled Vintage 2009                          | £6.95 |       |                |

## AFTER DINNER COCKTAILS

ESPRESSO

Absolut vodka, Kahlua, espresso

KEY LIME PIE

Malibu, Cointreau, Lime Juice,

Licor 43

LIMONCELLO

Pure opulence Limoncello, Kahlua,

Ruby Port & Cream

£10.00

WHITECHOCOLATE

White Crème De Cacao, Vanilla

Vodka & a dash of Licor 43

