



THE WHITE HORSE INN

COMPTON BASSETT

Sample Dinner Menu

Small Plates

Sweetcorn Ribs (vg)(gf)	7.50
Smokey Barbecue Glaze, Pomegranate, Chimichurri Sauce	
Welsh Rarebit	7.50
Toasted Fresh Bread, classic cheese & Beer sauce, Seasonal Chutney	
Scotch Egg	8.00
Stornoway Black Pudding & Bubbas Barn Free Range Egg, Burnt Apple Puree	
Grilled Sardines	8.00
Toasted Focaccia, Capers, Cherry Tomato Compote	
KFP (gf)	8.00
Kentucky Fried Wood Pigeon, Dipping Gravy Crispy Onions	

Starters

Mussels	8.50 / 17.00
Cornish Steamed Mussels in Cider & Bacon Sauce with Focaccia	
Ham, Egg & Chips (gfa)	9.00
Slow Cooked Ham Hock Terrine, Pickled Quails Egg, Piccalilli & Game Chips	
Cornish Mackerel (gf)	9.00
Ramsbury Estate Gin Cured Mackerel, Compressed Cucumber, Wasabi Yoghurt, Radish	
Cheese & Onion (v)	9.50
Twice Baked Wiltshire Loaf Cheese Souffle, Croutons, Chives, Pickled Shallot	
Land And Sea (gf)	12.50
Pressed Belly of Wiltshire Pork, Seared Diver Scallop, Confit Chicken Wing, Apple, Cauliflower	

Our Classics

Beef Burger	17.00
Our Recipe 8oz Patty, House Relish, Gem Lettuce, Bacon Jam, Beer Cheese Sauce, Pickles, Skin on Fries	
Plant Based Burger (gfa)(vg)	17.00
Plant Based Patty, Pickles Sriracha, Gem Lettuce, Skin on Fries	
Fish & Chips (gfa)	17.50
White Horse Ale Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce, Roasted Lemon	
Steak Frites (gfa)	23.00
6oz Sirloin Steak, Skin on Fries, Confit Tomato & Parmesan Salad, Peppercorn Sauce or Bearnaise Sauce	

Main Courses

Cauliflower (vg)(n)	19.00
Cauliflower, Chickpea & Sweet Potato Katsu Curry, Pomegranate, Spinach, Toasted Seeds	
Sea Bream (gf)	24.00
Pan Fried Sea Bream, Fennel & Butterbean Chowder, Cornish Mussels, Samphire and Caviar	
Guinea Fowl (gf)	28.00
Pan Roasted Supreme, Braised Leg Faggot, Girolle Mushroom, Sweetcorn, Hasselback Potatoes, Madeira Sauce	
Halibut (gf)	29.00
Line Caught Halibut, Caviar Beurre Blanc, Jerusalem Artichoke, Caramelized Onions	
Venison (gf)	29.50
Saddle of Venison, Marmite Butter, Celeriac, Blackberry, Red Cabbage, Bitter Chocolate Jus	

Sides

Maple & Dill Carrots	4.50	Truffle & Parmesan Fries	5.00
Minted New Potatoes	4.50	Triple Cooked Chips	4.50
Tender Stem with Chilli, Sesame & Soy	4.50	Runner Beans & Toasted Almonds	4.50

*Our kitchen uses fresh ingredients, which may contain 1 or more of the 14 registered allergens.
Please let us know before ordering if you have any allergies or food intolerances.
(v) Vegetarian (Vg) Vegan (DF) Dairy Free (GF) Gluten Free (N) Contains Nuts*

A Discretionary 10% Service Charge is Added to All Restaurant Tables