



# THE WHITE HORSE INN

COMPTON BASSETT

## *Nibbles*

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Lemon, Chilli & Garlic Marinated Olives (VG, GF)	4
Homemade Focaccia, Herb Butter, Rapeseed Oil, Aged Balsamic (VGA)	4.5
Deep Fried Padron Peppers, Miso Aubergine Dip, Molden Salt (VG, GF)	4.5
Fried Halloumi, Honey Yoghurt, Pistachio Crumb (V, GF)	5
Cornish Crab Croquettes, Romesco Sauce, Toasted Almond	5.5
Roasted Red Pepper Hummus, Feta Cheese, Crispy Chickpeas, Cumin Oil, Garlic Flatbread (V, GFA)	6.5
Warm Goats Cheese, Roasted Beets, Walnut, Red Wine Onions, Mixed Leaves, Honey Dressing (V, GF)	7/13
Nduja Scotch Egg, Mustard Mayonnaise, Blood Orange, Watercress	8.5
Seared Scallops, Prosciutto Crisp, Cauliflower Puree, Pickled Raisin	11
Baked Camembert, Truffle & Honey Dressing, Crusty Bread ( <i>for 2</i> ) (V, GFA)	12

## *Mains*

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WH Burger, 2x4 <sup>oz</sup> Beef Patty, Emmental Cheese, Smoked Streaky Bacon, House Relish, Brioche Bun Crisp Lettuce, Tomato, Gherkin, Coleslaw, Skin on Fries (GFA)	17.5
White Horse Ale Battered Haddock, Triple Cooked Chips, Minted Pea Hash, Tartare Sauce (DF, GFA)	17.5
Spinach & Ricotta Ravioli, Crème Fraiche, Pesto, Crispy Shallot, Feta Cheese, Truffle (VGA)	18
Cotswold Venison Pie, Cider & Mustard Sauce, Creamed Mash, Roasted Carrot & Fennel, Parsnip Puree	21
Harissa Roasted Aubergine, Tabbouleh Salad, Pepper Hummus, Pomegranate Tenderstem, Molasses (VG, GF)	21
Slow Roasted Porchetta Stuffed with Lemon, Fennel & Garlic, Black Pudding & Potato Hash Spring Onion, Tarragon Cream Sauce	22
Braised Shin of Beef, Blue Cheese Polenta, Baby Onions, Bacon Fried Greens, Red Wine Jus (GF)	24
Pan Fried Sea Bass Fillet, Chorizo, Sautéed Potatoes, Sauce Vierge, Olive Tapenade (GF)	24
Pan Roasted Duck Breast, Bubble & Squeak, Preserved Shitake Mushroom, Roasted Beetroot Carrot Puree, Duck & Sherry Jus (GF)	26
Steak Frites, 8oz Grassfed Sirloin, Skin on Fries, Confit Tomato, Mushroom, Rocket & Parmesan Salad	26
	Add Peppercorn Sauce 3

## *Sides*

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White Truffle & Parmesan Skin on Fries (GF, V)	Miso & Chilli Glazed Tenderstem Broccoli (GF, V)
Buttered Herby New Potatoes (GF, V)	Roasted Beets & Carrots, Maple, Paprika (VG, GF)
Creamed Chive Mash (V, GF)	Triple Cooked Skin on Chunky Chips (VG, GF)

*Our kitchen uses fresh ingredients including, celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide.  
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 bills*