



THE WHITE HORSE INN

COMPTON BASSETT

Nibbles

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
Nduja Scotch Egg, Mustard Mayonnaise, Blood Orange, Watercress	8.5
Baked Camembert, Truffle & Honey Dressing, Crusty Bread <i>(for 2)</i> (V, GFA)	12

Sunday Lunch

All our Roasts are Served with Duck Fat Roast Potatoes, Maple & Paprika Roasted Root Vegetables, Sautéed Greens & Rich Pan Gravy

Pan Roasted Chicken Supreme, Pistachio & Sage Stuffing	18
Slow Roasted Belly Pork, Bramley Apple Puree, Black Pudding Crumb	20
Overnight Roast Sirloin of Beef, Horse Radish Crème Fraiche, Yorkshire Pudding	21
White Horse Sharing Platter for 2	40
All Meats, Yorkshire Puddings, Roast Potatoes, Cauliflower Cheese, Sautéed Greens, Maple & Paprika Roasted Root Vegetables & Gravy	
Roasted Butternut & Lentil Nut Loaf, Garlic & Thyme Roast Potatoes, Maple & Paprika Root Vegetables, Sautéed Greens, Red Wine Gravy	18

Mains

WH Burger, 2x4 ^{oz} 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
Pan Fried Sea Bass Fillet, Chorizo, Sautéed Potatoes, Sauce Vierge, Olive Tapenade (GF)	24

Sides

Duck Fat Roast Potatoes	5	Truffle & Parmesan Fries	5
Yorkshire Pudding	1	Cauliflower Cheese	5

*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 Restaurant Tables*