

The White Horse

Duns Tew

Monday Lunch

12th of October

Starters

Kalamata olives 5
Hummus & toasted house focaccia 6
House cured trout gravlax, dill, capers & trout roe 12
White anchovies, arbequina olive oil & lemon zest 8
Salt-baked beetroot, tzatziki & dill 8
Korean chicken thighs, chilli, sesame & coriander 11/22

Mains:

Double cheeseburger, chips 20 ADD bacon 2
Ale & tempura battered haddock, chips, peas, tartare 22
Roast beef and horseradish on sourdough, chips, salad 18
Turkish spiced aubergine & herb couscous 20
Half roast chicken, chips, salad & aioli 24
Shell on Atlantic prawns, sourdough, salad, garlic butter & chilli 24
Pork belly, mashed potato, maple carrots & salsa verde 28
Fillet of cod, tenderstem broccoli, green beans, butter & white wine sauce 30
Confit leg of duck, white bean & pork cassoulet 30

Grilled Hereford Angus steaks with chips & salad:

8oz Flatiron 30
10oz Sirloin 38
10oz Ribeye 40
ADD garlic & parsley butter 3

Sides:

Chips 5 / Mixed leaf salad 5 / Mashed potato 5.5 /
Hisipi cabbage, peas & bacon 6 / Maple buttered carrots 5.5

Desserts:

Ice cream & Sorbet (4 per scoop)
Affogato 6 ADD Frangelico 3
Sticky toffee pudding, vanilla ice cream 8
Double chocolate brownie, pistachio ice cream 8