

The White Horse

Duns Tew

Thursday Lunch

15th of August

Dips and sourdough @ 5 each

Tzatziki OR Hummus OR Babaganoush OR Muhammara

Starters:

Nocellara olives 5

Scallop, bacon, white wine, garlic & parsley 6.5

White anchovies, lemon zest, arbequina olive oil 8

Salt roast organic beetroot, tzatziki 9

Greek salad, feta, Kalamata olives, mountain oregano 9

Milano salami, house pickles 10

House cured gravlax, salmon roe, mustard & dill dressing 12

Tiger prawns, garlic parsley butter, chilli, sourdough 10/20

Korean chicken thighs, chilli, sesame, coriander 10/20

Mains:

Double cheeseburger, chips 18 ADD bacon 2

Red onion, courgette, cheddar & pecorino tart, salad 18

Middle White pork bun, gravy, apple sauce, chips 18

Imam bayildi aubergine, rice, Greek yoghurt 19

Ale & tempura battered haddock and chips, peas, tartare 19

Lamb and seasonal veg pie, gravy, chips 19

Paris mushroom, mascarpone, pecorino risotto 20

Half roast chicken, chips, salad, aioli 20

Marinated chicken kebabs, bulgar wheat, Greek yoghurt, salad 20

Pork ribeye, sautéed potato, courgettes, chorizo, salsa verde 26

Grilled Hereford Angus steaks, chips, salad:

8oz Flatiron 24

8oz Rare Bavette 26

10oz Sirloin 34

10oz Ribeye 36

ADD garlic & parsley butter 3

Sides @ 4.5 each:

Chips / Salad / Sautéed potato / Red slaw / Tenderstem broccoli / Smacked cucumber, chilli, sesame, soy

Dessert:

Ice cream & sorbet (3.5 per scoop)

Affogato 6.5 ADD frangelico 3

Pavlova, fresh summer berries 8

Sticky toffee pudding, vanilla ice cream 8

Triple chocolate brownie, pistachio ice cream 8

Jam filled lamington, raspberry sorbet 8

Poached peaches, strawberries, syrup, ice cream 8

Mocha cheesecake, amaretti crumb 8