

The White Horse

Duns Tew

Saturday Supper

11th of May

Dips with toasted sourdough @ 5 each
Tzatziki OR Babaganoush OR Muhammara

Starters:

Nocellara olives 5
Scallop, bacon, garlic & parsley butter 6.5
White anchovies, lemon zest, early harvest olive oil 7
Milano salami, house pickles 10
Wykham Park asparagus, herb hollandaise, pecorino 10
House cured gravlax, dill & mustard 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
Ale & tempura battered haddock, chips, peas, tartare sauce 19
Frank's hot fried chicken bun, chips, coleslaw 18
Courgette & asparagus tart, mascarpone, pecorino, salad 18
Chicken Caesar salad, anchovies, bacon, pecorino 18
Butternut squash & mascarpone risotto, pecorino 20
Half roast chicken chips, salad, aioli 20
Confit duck leg, green beans, mashed potato 24
Grilled pork chop, sautéed potatoes, apple sauce 24
Beef cheek bourguignon, mashed potato 26

Grilled Hereford Angus steaks, chips, salad:

8oz Flairon 24
8oz Rare Bavette 26
10oz Sirloin 34
10oz Ribeye 36
ADD garlic & parsley butter 2.5

Sides @ 4.5 each:

Chips / Salad / Coleslaw / Hispi cabbage, miso butter / Sautéed potatoes /
Smacked cucumber / Green beans

Dessert:

Ice cream & sorbet (3.5 per scoop)
Affogato 6 ADD frangelico 3
Chocolate brownie, pistachio ice cream 8
Sticky toffee pudding, salted caramel ice cream 8
Apple crumble, vanilla ice cream 8
Lemon posset, shortbread 8