

The White Horse

Duns Tew

Thursday Lunch

16th of May

Dips with toasted sourdough @ 5 each

Hummus OR 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

Asian lamb skewer, smacked cucumber 10/20

Mains:

Double cheeseburger, chips 18 ADD bacon 2

Open crispy chicken BLT, chips, salad 18

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

Courgette & asparagus tart, mascarpone, pecorino, salad 18

Chicken Caesar salad, anchovies, bacon, pecorino 18

Open grilled beef & horseradish sandwich, chips salad 18

Butternut squash & mascarpone risotto, pecorino 20

Half roast chicken chips, salad, aioli 20

Beef bourguignon, mashed potato 24

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

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

Bakewell tart, morello cherry ice cream 8

Lemon posset, shortbread 8