

# The White Horse

## Duns Tew

Thursday Lunch  
25th of April

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

### Starters:

Nocellara olives 5  
White anchovies, lemon zest 7  
Scallop, bacon, white wine, garlic & parsley 6.5  
Milano salami, house pickles 10  
House cured gravlax, dill & mustard sauce 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  
Frank's hot fried chicken bun, chips, slaw 18  
Courgette, kale & shallot tart, salad, pecorino 18  
Pork tenderloin bun, apple sauce, chips, gravy, salad 18  
Ale & tempura battered haddock, chips, peas, tartare 19  
Butternut squash risotto, pecorino 20  
Half roast chicken, chips, salad, aioli 20  
Confit duck leg, bacon & lentil cassoulet 24  
Cornish sole, mashed potatoes, tenderstem, caper brown butter 24  
Pork ribeye, chorizo, sautéed potatoes, spinach, 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 2.5

### Sides @ 4.5 each

Chips / Salad / Cauliflower cheese / Hispi cabbage, miso butter /  
Grilled tenderstem / Mashed potato / Japanese smacked cucumber, sesame

### Dessert:

Ice cream & sorbet (3.5 per scoop)  
Chocolate brownie, pistachio ice cream 8  
Sticky toffee pudding, salted caramel ice cream 8  
Rhubarb crumble, vanilla ice cream 8  
Pineapple, custard & meringue 8