

The White Horse

Duns Tew

Thursday Supper
18th of April

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

Starters:

Nocellara olives 5
Toasted sourdough with butter 4.5
White anchovies, lemon zest 7
Scallop, bacon, white wine, garlic & parsley 6.5
Milano salami, house pickles 10
Japanese beef skewer, smacked cucumber 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:

Lamb & vegetable pie 16
Double cheeseburger, chips 18 ADD bacon 2
Frank's hot fried chicken bun, chips, slaw 18
Courgette, tenderstem, shallot & aubergine tart, salad, pecorino 18
Ale & tempura battered haddock, chips, peas, tartare 19
Butternut squash risotto, pecorino 20
Half roast chicken, chips, salad, aioli 20
Pork ribeye, chorizo, spinach, sautéed potatoes, salsa verde 26
Cornish sole, mashed potato, tenderstem, caper brown butter 26

Grilled Hereford Angus steaks, chips, salad:

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

Sides @ 4.5 each:

Grilled Tenderstem / Chips / Salad / Japanese smacked cucumber / Red slaw / Mashed potatoes

Dessert:

Ice cream & sorbet (3.5 per scoop)
Affogato 5 ADD frangelico 3
Chocolate brownie, pistachio ice cream 8
Crème caramel 8
Sticky toffee pudding, salted caramel ice cream 8
Bakewell tart, cream 8
Apple & rhubarb crumble, vanilla ice cream 8
Tiramisu, brandy 8