

# THE WHITE HORSE

CHURTON

## SNACKS

Beer-battered frickles with ranch sauce	Devils on horseback	Whitebait with parsley and lemon mayo	Gordal olives
5	5.5	6	4

## ON TOAST

Stout rarebit with Appleby's Smoked Cheshire cheese	5.5
Sunflower seed hummus, carrot, mustard seed dressing and mint salad	6.5
Mackerel pâté and pickled radishes	8
Fish fingers, minted peas and cress	7.5
Braised pig's trotters and piccalilli	7
Ricotta cheese, smashed beetroot and spicy harissa pumpkin seeds	7.5
Creamy garlic field mushrooms, poached egg	7

## SMALL PLATES

Pork terrine, cornichon, celeriac remoulade, toasted sourdough	8.5
Olive and tomato arancini, parsley mayo and chicory salad	6.5
Soy, sesame and gochujang glazed chicken wings, pickled ginger, chilli and spring onion	8
Crispy trout schnitzel, lemon-thyme and honey butter, heritage tomato salad	10
Today's soup and sourdough bread	5.5

## SALADS

Hot-smoked salmon, baby gem and cucumber salad, herby sour cream, poached egg	8.5 / 14.5	Salt and pepper 'Saighton', salad of red cabbage, mango, chilli and lime, crispy rice noodles, peanuts	14.5
Char-grilled chicken Caesar salad, baby gem lettuce, smoked bacon crumb, anchovy, poached egg	14.5	Laverstoke buffalo mozzarella, heirloom tomatoes, basil and rocket salad, shaved Parmesan	14.5

## BIG PLATES

Beer-battered haddock and chips, minted peas and tartare sauce	16	Curried lamb pie, sticky cumin carrot, green tomato and broad bean chutney, triple cooked chips	19.5
Herby lamb faggots, creamed potatoes, salsa verde and crispy shallots	16.5	Plaice fillet, creamy peas and lettuce with smoked pancetta, ratte potatoes, spinach	18.5

19oz dry-aged sirloin of beef to share barbecued carrots with cafe de Paris butter, Caesar salad, truffle and Parmesan chips	62	FROM THE CHAR-GRILL	Tandoori-style sea bream on the bone salad of red cabbage, mango, chilli and lime	19.5	SIDES
Peri-Peri 1/2 chicken baby gem lettuce, sour cream and skinny fries	19	7oz flat-iron steak truffle and Parmesan chips, peppercorn sauce, watercress	25.5	Dry aged beef burger smoked pancetta, Emmental cheese, house sauce, skinny fries	19.5
		Peri-Peri cauliflower salsa verde, chicory and hazelnut salad	15		Truffle and Parmesan chips
					5
					Skinny fries, rosemary and chilli salt
					5
					Caesar salad
					5
					Barbecued carrots with Café de Paris butter
					4.5
					Charred broccoli with harissa pumpkin seeds
					5

E L I T E  
B I S T R O

FIZZ	125ML	BTL
Prosecco Cantina Colli Euganei, Italy	6.5	30
Piper Heidsieck Champagne, France		48

WHITE	125ML	175ML	BTL
Vermentino Les Vignes de L'Eglise, Languedoc, France	3.75	5.25	22
Cotes de Gascogne Duffour Père et Fils, South West France	4.25	5.75	24
Rioja Blanco El Coto, Rioja, Spain			25
Vinho Verde Azevedo, Portugal			27.5
Picpoul de Pinet Baron de Badassière, Languedoc, France			29
Sauvignon Blanc The Holy Snail, Loire, France	5.5	7.75	32
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6	8	33
Riesling Peter Lehmann, Eden Valley, South Australia			35
Chardonnay Three Lions, Western Australia	6.5	8.75	36
Sauvignon Blanc Tinpot Hut, Marlborough, New Zealand			40
Chenin Blanc Spice Route, Coastal Region, South Africa			42
Sancerre L'Indiscrete, Anthony Girard, Loire, France			56
Chardonnay M3, Shaw and Smith, Adelaide Hills, South Australia			62

RED	125ML	175ML	BTL
Merlot /Grenache Les Vignes de L'Eglise, Languedoc, France	3.75	5.25	22
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy			25
Rioja Crianza El Coto, Rioja, Spain	5	7	29
Douro Tinto Papa Figos, Casa Ferreirinha, Portugal			30
Côtes du Rhone Famille Perrin, France			33
Shiraz Dandelion Vineyards, McLaren Vale, Australia	6.5	8.75	36
Pinot Noir Montes Alpha, Aconcagua Valley, Chile			39
Cabernet Sauvignon Fog Mountain, California, USA			42
Malbec / Cabernet Franc Gran Corte, Amalaya, Argentina	7	9.75	43
Saumur-Champigny Dom. Des Sables, Loire, France	7.5	11	45
St. Georges - St Emilion Ch. Macquin, Bordeaux, France			50
Pinot Noir Greywacke, Marlborough, New Zealand			67

ROSÉ	125ML	175ML	BTL
Rosato 'R', Alpha Zeta, Veneto, Italy	4	5.5	23
Pinot Grigio Rosé Ponte Pietra, Veneto, Italy	4.25	5.75	25
Cuvée Alexandra Ch. Beaulieu, Provence, France			39

## CASK ALES

PLEASE ASK YOUR SERVER OR BROWSE THE BAR

DRAUGHT ALES	HALF	PINT
Madri Excepcional	2.6	5.1
Pravha Pilsner	2.45	4.8
Staropramen	2.6	5.1
Guinness	2.95	5.8
The White Horse Antiquary IPA	2.80	5.5
Salt, Jute, Session IPA	3	6
Aspalls Draught Cider	2.3	4.6

## BOTTLES AND CANS

Polly's Floret Pale Ale 330ml can, 5.4%	7
Polly's Little Petal West Coast Pale Ale 330ml can, 5.4%	7
Thornbridge Lord Marples Classic Bitter 500ml bottle, 4.0%	6
Thornbridge Lukas Helles Lager (gf) 330ml bottle, 4.2%	5
Thornbridge Zero Five Pale Ale 330ml bottle, 0.5%	4.5
Lucky Saint Lager 330ml bottle, 0.5%	4.5
Rekorderlig Strawberry and Lime cider 500ml bottle, 4.0%	6.9

## SPIRITS

FOR OUR FULL LIST PLEASE ASK YOUR SERVER OR BROWSE THE BAR

## COCKTAILS

Negroni JJ Whitley gin, Campari, Vermouth	9.5
Elderflower spritz Prosecco, elderflower	7.5
Espresso Martini Vodka, Espresso, coffee liqueur	10
Pineapple and Rum London Essence Roasted Pineapple, rum, lime	10

## NON-ALCOHOLIC

Drivers Aperitif Lyres Italian orange and Vermouth Rosso, Tanqueray 0.0%	7.5
White Peach and Jasmine Fizz London Essence soda, lemon	4.5
Grapefruit spritz Martini Vibrante, Pomele and pink peppercorn	7.5
Lyres Martini Lyres Espresso Original, Espresso, sugar	9
James's Giant Peach Green tea, peach syrup	4