

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

SMALL PLATES

Stout rarebit with Appleby's Smoked Cheshire cheese	5.5	Pork terrine, cornichon, celeriac remoulade, toasted sourdough	8.5
Sunflower seed hummus, carrot, mustard seed dressing and mint salad	6.5	Olive and tomato arancini, parsley mayo and chicory salad	6.5
Mackerel pâté and pickled radishes	8	Soy, sesame and gochujang glazed chicken wings, pickled ginger, chilli and spring onion	8
Fish fingers, minted peas and cress	7.5	Crispy trout schnitzel, lemon-thyme and honey butter, heritage tomato salad	10
Braised pig's trotters and piccalilli	7	Today's soup and sourdough bread	5.5
Ricotta cheese, smashed beetroot and spicy harissa pumpkin seeds	7.5		
Creamy garlic field mushrooms, poached egg	7		

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

SUNDAY BIG PLATES

Roast beef, roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy	21	Cheddar and onion shortcrust pie, roast potatoes, carrot and swede mash, vegetarian gravy	16.5
Stuffed and rolled pork belly, roast potatoes, buttered brassicas, caramelised apple purée	19.5	Beer-battered haddock and chips, minted peas and tartare sauce	16
		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

Peri-Peri 1/2 chicken
baby gem lettuce, sour cream and skinny fries
19

FROM THE CHAR-GRILL

7oz flat-iron steak
truffle and Parmesan chips, peppercorn sauce, watercress
25.5

Peri-Peri cauliflower
salsa verde, chicory and hazelnut salad
15

Tandoori-style sea bream on the bone
salad of red cabbage, mango, chilli and lime
19.5

Dry aged beef burger
smoked pancetta, Emmental cheese, house sauce, skinny fries
19.5

SIDES

Roast potatoes	4
Skinny fries, rosemary and chilli salt	5
Carrot and swede mash	4.5
Charred broccoli with harissa pumpkin seeds	4.5

ELITE BISTRO

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