



## THE WHITE HORSE INN @ PULVERBACH

*All the ingredients for our dishes are home reared or locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering.  
Appropriate meat dishes are served on the pink side and vegetables al dente, unless requested otherwise.*

*Food and drink served at The White Horse Inn @ Pulverbach may contain allergens. If you are sensitive or intolerant to any allergens, please speak to a member of staff before you order. V - Vegetarian dish \* - Gluten free or dish can be adapted - please ensure you ask when ordering.*

### MENU

#### NIBBLES

A selection of breads with olive oil, balsamic vinegar & olive tapenade to share (V) **£4.50**

Home-marinated mixed olives\* **£2.95**

Box-baked camembert, rosemary & roasted garlic, crusty bread, homemade chutney (to share) (V) \* **£9.95**

#### STARTERS

Soup of the day, drizzled with oil, croutons, bread roll\* (V) **£4.95**

Crispy whitebait, lemon aioli **£4.95**

Chicken liver parfait, red onion chutney, toast\* **£5.95**

Sundried tomato, red pepper & feta tartlets, dressed leaves, herb oil (V) **£5.95**

#### MAINS

Homemade beer-battered fillet of fresh cod, chunky chips, garden pea puree, homemade tartare sauce **£10.95**

Homemade fish pie; smoked haddock, salmon & cod, white wine cream,

creamy mash topping, garden peas, chunky chips **£10.95**

Traditional beef lasagne, chunky chips, dressed salad **£10.95**

Vegetable lasagne served with chunky chips and dressed salad (V) **£9.95**

Homemade 6oz beef burger with dressed leaves, sliced tomato, smoky bacon & cheddar cheese served in a

brioche bun, with chunky chips or fries & homemade coleslaw\* **£11.95**

Chicken burger; chicken breast topped with melted cheese, smoky bacon & tomato salsa served in a brioche

bun, with chunky chips or fries & coleslaw\* **£11.95**

Sweet potato, wild mushroom & spinach wellington, creamy chive mash, greens,

white wine cream sauce (V) **£11.95**

Local pork sausages & creamy mash, onion gravy **£10.95**

Beef and Guinness pie, chunky chips & peas **£10.95**

#### STEAKS

8oz sirloin\* **£18.95**, 6oz fillet\* **£20.95**,

Cooked to your liking served with chunky chips, dressed leaves, mushroom, tomato & onions.

10oz horseshoe gammon steak, free range fried egg, pineapple, chunky chips & garden peas. **£11.95**

Add a sauce **£2.50** peppercorn, local blue cheese\*

#### SIDES

Sweet potato fries **£3.95** Chunky chips / French fries Small **£2.50** Large\* **£3.50**

Seasonal vegetables\* (V) **£2.75**

House coleslaw\* (V) **£1.95**



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## DESSERTS

- Vanilla crème brulee, berry compote, homemade shortbread (V) **£5.50**  
Triple chocolate brownie, dark chocolate sauce, vanilla ice cream (V) **£5.95**  
Orange & whisky bread & butter pudding, custard (V) **£5.50**  
Sticky toffee pudding, toffee sauce and vanilla ice-cream **£5.95**  
Strawberry Eton mess, homemade meringue, whipped cream and fresh strawberry's **£5.95**

A selection of ice-cream or sorbet\* (V)

1 scoop **£1.95**

2 scoops **£2.95**

3 scoops **£3.95**

Ice-cream - Vanilla, Chocolate, Strawberry. Sorbet - Lemon or Raspberry

## DESSERT WINE

Brown Brothers Orange Muscat & Flora **£3.50**

## CHEESES

We have teamed up with Mel & his staff at Cook & Carve in the Old Market Hall & carefully selected some of the best cheeses from around the UK.

Three cheese board\* **£6.95**

Five cheese board\* **£10.95**

(with a selection of crackers, butter, grapes, celery & homemade chutney)

**Old Winchester - Mature Hard Cheese** - Lyburn Farm, Landford. Old Winchester, popularly known as Old Smales is a matured version of Winchester. It is a much dryer & harder cheese with a characteristic nutty flavour. It is made from pasteurized cow's milk & with vegetarian rennet. Each year, it has been consistently winning a one, two or a three star at the Great Taste Awards.

**Pont Gâr - Pure Welsh Soft White Cheese** - Carmarthenshire Cheese Co. Smooth, creamy & mild with a delicate smoke flavour that adds interest & savoury overtones as the cheese matures. In Welsh (& French!), 'Pont' means bridge and Gâr derives from Sir Gâr, Welsh for Carmarthenshire. It is produced in West Wales using carefully selected local milk, using traditional techniques & is matured in special ripening conditions for up to one month before sale.

**Colston Bassett Stilton** - Colston Bassett Dairy. The perfect Stilton from Colston Bassett has a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth & creamy with a mellow flavour & no sharp acidic taste from the blue. Melt in the mouth perfection is what Colston Bassett delivers.

**Smoked Appleby's Cheshire** - This is selected from a milder Cheshire. The calico is removed from the cheese and it is then smoked traditionally in the smokehouse with oak wood chips for 3 to 7 days, dependent on weather conditions. Appleby's Smoked has excellent cooking properties.

**Sparkenhoe Red Leicester** - Leicestershire Handmade Cheese Co. As recommended by Clarissa Dickson Wright on BBC One's The One Show. This handmade cheese from the milk produced by their own dairy cows that graze the lush Leicestershire pastures near Market Bosworth. England's only unpasteurised Red Leicester. The cheese is creamy & mellow, with a slightly flaky texture. The addition of natural annatto gives the cheese its deep orange-red colour.

## PORTS

Please ask about our current port selection available to compliment your cheeses