

## PLOUGHMANS

DORSET BLUE VINNY All priced at 11.50

BRIE

CHEDDAR

Served with crusty bread, pickled onion, salad garnish and a selections of chutneys

## SANDWICHES

Freshly made with your choice of white or wholegrain bread, salad garnish and crisps

HAM & MUSTARD 7.50

TUNA MAYONNAISE & CUCUMBER 7.75

CHEDDAR CHEESE & CHUTNEY 7.00

TOPSIDE OF BEEF & HORSERADISH 8.55

## CHILDREN'S MENU

FISH FINGERS & CHIPS

BATTERED CHICKEN CHUNKS & CHIPS

HOME BAKED HAM, LOCAL FREE RANGE EGG & CHIPS

All the above are served with either baked beans, peas or salad

(Please ask a member of staff if your child would prefer a smaller portion of something from the main menu)

FOLLOWED BY A SCOOP OF ICE CREAM 6.95

Wherever possible we source our fresh ingredients from local food suppliers. We aim to provide a prompt efficient and friendly service and would ask for your appreciation that good food requires appropriate cooking times. All weights are approximate prior to cooking. We cannot guarantee that products on this menu are totally free from nuts or nut derivatives or that fish products are free from bones. All items are subject to availability. All prices include VAT.

(V) signifies vegetarian dishes, (Vg) signifies vegan (GF) signifies gluten free dishes

ALLERGY INFORMATION—PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.

## SUNDAY ROASTS CHOICE OF TWO ROASTS

ROAST DINNER 11.75

ROAST DINNER AND A DESSERT 14.95

## SENIOR CITIZENS

### LUNCH & DINNER CLUB

MONDAY TO SUNDAY LUNCHTIMES 13.95

TUESDAY TO THURSDAY EVENINGS

Any main course from the menu, (steaks not included) a dessert and a filter coffee or tea. (Smaller menu on a Monday and Thursday)

Please ask a member of staff for your membership card

## THE IMPORTANCE OF A PUBLIC HOUSE

This quotation is from the introduction to *The Pub is the Hub* by H.R.H. Prince Charles:

*'Rural communities, and this country's rural way of life, are facing unprecedented challenges. Now, perhaps more than ever in their history, they must draw on their resourcefulness and resilience, built up over centuries...'*

*'Even the country pub, which has been at the heart of the village for centuries, is disappearing in many areas...'*

*'Finding new uses for village pubs, many of which are the only remaining service in the community, has therefore become one part of Business in the Community's Rural Action programme under the campaign headline 'Make the Pub the Hub'.*

*by providing new services from the pub, such as a post office or a shop, not only keeps an essential service in the village, or brings a new one in, but increases the income of the pub itself, giving it a more secure future...'*

## MAIN MENU



THE  
WHITE HORSE INN

## STARTERS / LIGHT BITES

SOUP OF THE DAY	5.95
Served with crusty bread	
PRAWN COCKTAIL	7.75
Cold water prawns on a bed of salad leaves in a seafood sauce and served with brown bread and butter	
DORSET PORK & HERB PATÉ	7.00
Served with toast, salad garnish and a spicy tomato and onion chutney	
DEEP FRIED CRAB CAKES	7.75
Served with a salad garnish and a sweet chilli dip	
BRIE WEDGES (V)	7.50
Brie in breadcrumbs, deep fried and served with a salad garnish and warm cranberry sauce	
FRESH OLIVES & GARLIC BREAD (V)	7.25

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## SALADS

WARM CHICKEN, BACON & AVOCADO SALAD (GF)	13.50
Pan fried in honey and mustard, served on a bed of seasonal salad	
PAN FRIED DUCK BREAST & BACON SALAD (GF)	14.25
Warm duck breast and bacon, pan fried in a cranberry sauce and served on a bed of seasonal salad	
BEEF & HAM SALAD (GF)	12.25
Slices of topside of beef and home baked ham, served with a seasonal salad, hot new potatoes, brown bread and butter and a selection of chutneys	
SEAFOOD PLATTER	16.95
Smoked salmon, cold water prawns and smoked mackerel, served with a seasonal salad, mayonnaise, brown bread and butter and hot new potatoes	

## CHEFS SPECIALS

HONEY & MINT LAMB (GF)	15.95
Tenderloins served in a rich honey and mint gravy, topped with pan fried mangetout, baby corn and peppers	
PAN FRIED LAMBS LIVER (GF)	11.95
Served with pan fried onions and mushrooms, topped with bacon and surrounded in a rich gravy	
HUNTERS CHICKEN (GF)	12.50
Breast of chicken served in a tomato, mushroom, onion and herb sauce, topped with bacon	
All the above dishes are served with vegetables of the day and new potatoes	

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## PUB CLASSICS

STEAMED STEAK & ALE PUDDING	12.95
With a rich gravy, topped with pan fried onions and mushrooms and served with vegetables and new potatoes	
WHOLETAIL DEEP FRIED SCAMPI	11.95
Served with chips, peas, homemade tartare sauce and salad garnish	
BEEF LASAGNE	12.25
Served with a seasonal salad and garlic bread	
HOME BAKED HAM, LOCAL FREE RANGE EGGS & CHIPS	11.25
Served with a selection of chutneys	
SWEET & SOUR CHICKEN (GF)	11.95
Breast of chicken in a sweet and sour sauce, served on a bed of rice	
TRADITIONAL FISHERMAN'S PIE (GF)	13.25
Served with peas and carrots	

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## FROM THE GRILL

8oz SIRLOIN STEAK	18.75
8oz FILLET STEAK	24.50
ADD A PEPPERCORN OR BÉARNAISE SAUCE FOR	3.50

All the above are grilled to your liking and served with pan fried mushrooms and onions, deep fried onion rings, tomatoes, peas and chips

## VEGETARIAN

GREEK SALAD (V)	11.95
Tomatoes, cucumber, red onion, mixed olives and feta cheese served with garlic bread and a bowl of tzatziki	
VEGETABLE LASAGNE (V)	11.95
Served with a seasonal salad and garlic bread	
BROCCOLI & CREAM CHEESE BAKE (V)	11.95
A creamy dish of broccoli, layers of sliced potato, topped with a cheddar cheese sauce and served with a seasonal salad and garlic bread	
OMELETTE OF YOUR CHOICE (V,GF)	8.95
Served with peas, chips and a salad garnish	
VEGETABLE SAMOSAS (V)	11.25
Served with a curried mayonnaise, salad and chips	
KERALAN CAULIFLOWER & RED PEPPER CURRY (V)	11.95
Served with rice and naan bread (Vg without naan)	
THREE BEAN SMOKEY CHILLI (V, Vg)	11.25
Served with rice and tortilla chips	

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## SIDES

CHIPS	4.00
CHEESY CHIPS	4.50
CRISPY POTATO WEDGES	5.95
Dusted with paprika and served with a garlic mayonnaise	
GARLIC BREAD	4.00
CHEESY GARLIC BREAD	4.55

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*“ When you have lost your Inns, drown your empty selves for you will have lost the last of England”*

Hilaire Belloc 1912