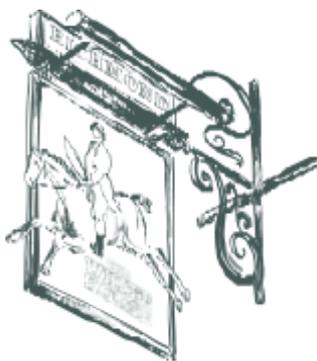


# THE WHITE HORSE



[www.thewhitehorserichmond.co.uk](http://www.thewhitehorserichmond.co.uk)



Nocerella Olives £5.5 (vg)

Padron Peppers with Smoked Maldon Sea Salt £9 (vg)

Sourdough Bread £3.5 (v)

Miso Soup, Seaweed & Crispy Smoked Tofu £9.5 (vg)

Brussel Pate, Mango Chutney & Toasted Sourdough £12

Burrata, Grilled Red Pepper Tomato Purée & Anchovies £14

Cauliflower Croquettes £9 (v)

Finocchiona & Coppa Charcuterie Board with Toasted Sourdough £12/18

Fresh Pappardelle, Pork & Veal White Ragù, Crispy Sage & Parmesan £14/19

HG Walter Burger, Cheddar Cheese, Pickles, House Sauce, Tomato & Chips £18

32-day-aged Rib Eye Steak, Buttered Kale, Chips & Red Wine Jus £35

Pork & Sage Sausage, Mash, Homemade Onion Gravy £18

Battered Atlantic Haddock, Chips, Tartare Sauce & Crushed Garden Peas £20 (gf)

Roast Aubergine, Butternut Squash Puree, Garden Herbs & Tomato Sauce £15 (vg)

Cornish Cod, Cauliflower Veloute, Brown Shrimps, Kale and Pickled Apple £27

Fries £4.5

Buttered Greens £4.5

Lettuce & Rocket Salad with Parmesan Shavings £4.5

Rosemary Potatoes £4.5

Classic Tiramisu £9 (v)

Chocolate Brownie & Vanilla Ice Cream £9.5 (v)

Rum & Raisin Apple Strudel with Creme Anglaise £9 (v)

Selection of Sorbets - Lemon, Mango, Raspberry £8 (vg)

Artisan Gelato - Chocolate, Wild Strawberry, Vanilla £8 (v)

Canterbury Cobble, Bath Soft Cheese, Cropwell Bishop Stilton & Quince Jelly £10/17

*Please inform your waiter if you have any allergies. (vg) – vegan, (gf) – gluten free, (so) – soya, (sf) – shellfish, (df) – dairy free, (n) – nuts, (v) – vegetarian, (se) – sesame*

*Due to all dishes being made in house, wait times may vary.*

*A discretionary 12.5% service charge will be added to your bill*