

Starters Orders



Welcome to our Starters Orders night at The White Horse. Tonight you will taste your way through a spring themed, seasonal menu, with five starter sized dishes our chefs have prepared for you. We have suggested drinks for most dishes. These are priced individually or you can purchase the full drinks package for the evening for £10.95 (125ml serves of wine).

PHOTOSYNTHESIS SOUP – WATERCRESS SOUP WITH A HERB CRUST AND SCATTERED SEEDS

Our vivid photosynthesis soup is a simple and light way to begin the evening. Watercress has a subtle taste, which allows the delicate flavours of chives, parsley and tarragon in the herb crust to shine through whilst not overpowering the soup.

FLOWER POT SALMON – DILL AND BEETROOT CURED SALMON GRAVLAX WITH MICRO FLOWERS

Beetroot and dill are the perfect accompaniment for cured salmon, with the sweetness of the beetroot complimented by the dill. In this dish, our spring theme truly shines with the vibrant beetroot colour and fresh flavours created by the gravlax method of curing.

<i>Peter & Peter Riesling, 2013, Mosel, Germany</i>	125ml	£2.90
From the steep slopes of the Mosel Valley, this is a beautifully balanced dry Riesling with green apple and citrus flavours.	175ml	£3.90
	250ml	£5.50

ALLOTMENT VEGETABLE PATCH – ROOT VEGETABLE PURÉES TOPPED WITH EDIBLE SOIL AND SPROUTING VEGETABLES

Everyone knows that spring is a season of planting new crops, and the earthiness of this dish encapsulates this. Parsnip, jerusalem artichoke and celeriac form a root vegetable base, with a layer of mushrooms and nuts creating an edible soil with seasonal vegetables sprouting through.

<i>Cave des Producteurs des Grands vins de Fleurie, 2013, France</i>	125ml	£3.35
This classic Gamay grape produces a lively and intense red colour, with aromas of red berries.	175ml	£4.75
	250ml	£6.50

FORAGING RABBIT – TRIO OF ROASTED SADDLE, SOUS-VIDE & PAN-FRIED RIB, SLOW BRAISED CRISPY RABBIT POPSICLE

Rabbits are the image of spring. This greatly underestimated meat has a subtle gamey flavour, which we have tried to showcase when cooking it three different ways. Naturally, this dish is being served with pureed carrot

<i>First Harvest Cabernet Sauvignon, 2014, Coonawarra, South Australia</i>	125ml	£3.15
A nose of luscious red berries with hints of cassis and subtle smoke lead onto a lingering palate of mulberries and cherries with hints of vanilla.	175ml	£4.20
	250ml	£5.95

GOATS' CHEESE 'CURDS AND WHEY'

A new take on a classic dish, using locally sourced Norfolk Mardler goat's cheese and seasonal red peppers. Golden, crispy goats' cheese rounds served with a creamy goats' cheese sauce. Our seasonal red pepper coulis gives a sweet note to cut through the acidity of the goats' cheese, and candied walnuts give texture.

<i>Maota Bay Sauvignon Blanc, 2015, New Zealand</i>	125ml	£3.00
Ripe tropical aromas balancing nettle aromatics with highlights of ripe grapefruit and white blossoms.	175ml	£4.00
	250ml	£5.70