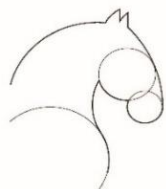


Wi-Fi:
WhiteHorseGuest



Instagram:
@thewhitehorsemayfair

THE WHITE HORSE

Porthilly rock oysters & pickled shallot	each 4.5
Peckish board: Sardinian pane carasau, Iberian fuet, Parmesan cheese	9
Giaraffa green olives, garlic, lemon, rosemary	5
Warm rosemary & green olive focaccia, Ligurian olive oil, aged balsamic	7
Pistachio mortadella, Jamón Serrano, salami & homemade focaccia	18
Cheese selection; fig & hibiscus chutney, warm fruit bread	18
The White Horse charcuterie and cheese board	34
Artichoke flower, crushed green herbs & ricotta	15
Grilled baby aubergine with basil pesto	12
Roasted Delica pumpkin, pickled rose petals & whipped Graceburn cheese	16
Homemade tarama & crudites	13
Devon crab, toasted brioche, radishes & sea herbs	18
Cornish squid, green chilli & coriander	12
Tempura cod, romesco sauce & sea vegetables	22
Red Leicester & Gruyere cheese jalapeno toastie with tomato chutney	15
Baked camembert cheese with rosemary & garlic, seasonal chutney & sourdough toast / add truffle honey	24 / 27
Crispy Lake District lamb belly kebab, mint sauce & violet mustard yoghurt	15
The White Horse Scotch egg & mustard fruit puree	12
Buttermilk-fried chicken, smoked paprika & oregano	16
French fries, aioli / with truffle	6 / 9
Burnt Basque cheesecake	10

Please inform us of any dietary requirements. Full allergen information is available upon request.
A discretionary 15% service charge will be added to your bill