

The White Horse, Tilbrook

DIY Tom Collins Cocktail - £7.50

The Tom Collins is a cocktail made from gin, lemon juice, sugar, and carbonated water. First memorialized in writing in 1876, so we have re created it celebrate our wonderful Warners Distillery Gin. Simply pick your flavour and we'll do the mixing.

Rhubarb Raspberry Sloe Harrington Dry

Nibbles to Share

Homemade focaccia bread served with balsamic vinegar and Farringtons oil £5.50

Olives to share £3.50

Starters

Classic moules mariniere with a wedge of bread for dipping £7

Tomato and red pepper soup served with focaccia bread (Vegan) £5.50

Pub fried chicken bites finished in our Korean chilli sauce £6

Brixworth pate with a caramelised red onion chutney and sourdough toast £6.50

Salt & Pepper Calamari, pickled chillies, spring onions and garlic mayo £6.50

Mains

Chicken sheesh kebab served with a zesty herbed cous cous, tomato and sweet onion salad topped flat bread, sweet chilli sauce and mint yogurt £15

Overnight Guinness braised beef served with green beans and champ mash £15

Harissa spiced vegetable kebab with roasted new potatoes and tomato and onion salad flat bread(vegan) £12

10oz Rump with triple cook chips, café de Paris butter, mushrooms & tomatoes £18

Beer battered line caught haddock, battered sausage, triple cooked chips, mushy peas & tartare sauce £14

Char grilled chicken Caesar salad with crispy bacon, soft egg & parmesan £12

Pan fried salmon with garlic new potatoes, samphire and mussels £14

Wild mushroom & spinach mac & cheese topped with sage and onion crumb £12

Burgers

All served in a brioche bun, chopped lettuce, beef tomato, gherkin & fresh red onion with triple cooked chips.

Cajun grilled Chicken with grilled vegetables and a red pepper and jalapeno salsa £13

The Horse - beef & bone marrow patty with bacon, cheese & burger sauce £14

N.P.B-Plant based burger topped with grilled aubergine and courgette & Vegan Mayo £13

Sides

Triple cooked chips £3.50

Thyme and Garlic roasted new potatoes £3

Battered onion rings with garlic mayo £3

spinach and green beans with café de paris butter £3

Desserts

Affogato – Carrara coffee espresso served with vanilla ice cream £5

Sticky toffee pudding served with vanilla ice cream and toffee sauce £6

***NEW** * Passionfruit cheesecake with a mango jelly and a raspberry coulis £5.5

Lemon Posset topped with a raspberry gin jelly, lemon curd and shortbread crumb £6

White Wine

Chardonnay, Le Sanglier, South of France. £20 / £7 / £6

Light & fresh pineapple taste with smooth rounded finish

Rioja Blanco, Santiago £25/ £8.50 / £6.50

Straight up floral & herbal flavour with an intense citrus finish

Pinot Grigio, Garganega £22.50/ £7.75/ £6.25

Villa Borghetti, Italy. Delicate & floral with hints of citrus & peach

Sauvignon Blanc, Paso del Sol £25/ £8.50/ £6.50

Chile. Dry, crisp and refreshing with notes of apple, melon and gooseberry

***NEW** *Gavi Di Gavi, San Silvestro 2018 £30

Light, dry wine citrus, apple and honey notes slightly acidic after taste

Red Wine

Merlot, Delle Venezie, Pasqua, Italy. £20/£7/£6

Fruity & clean with inviting blackcurrant, plum & herbaceous notes

Shiraz, Solander, Australia. £22.50/£7.75/ £6.25

Soft & fruity with spicy dark berry fruit

Rioja Joven, Tempranillo £22.50/ £8.50 / £6.50

Santiago, Spain. Red fruits & spice cuddle you up & will leave you satisfied

Malbec, Alta Vista £25/ £8.50 / £6.50

Argentinian. A personal fave, smooth, flavourful & a great easy drinker.

*** NEW** * Pinot Noir, Napa Cellar, 2016 £35

Light to medium bodied red with strawberry, hazelnut, cherry notes with a caramel finish

Rose Wine

Zinfandel Rose, Sugarbird £20/£7/£6

Californian. A lush sweet wine with hints of ripe red fruit

Pinot Grigio Rose, Villa Borghetti, Italy £25/ £8.50/ £6.50

Balanced floral wine with plenty of soft fruits