

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 to celebrate our wonderful Warners Distillery Gin.

Rhubarb Raspberry Sloe Harrington Dry

Nibbles to Share

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

Provençal marinated Olives £3

Starters

Buttermilk Pub fried chicken with siracha & garlic mayo £5.50

Brixworth Pate served with caramelised onion chutney and sour dough toast £6

Smoked haddock fish cake with tartare sauce and crispy seaweed £6

Sauté wild mushrooms on toast with a creamy stilton sauce £5.50

Limited Diver caught Scallops pan-fried with pea puree & crispy pancetta £10.50

Mains

Limited 16oz Chateaubriand steak with dauphinoise potatoes, tenderstem broccoli, wilted spinach & bearnaise sauce. Perfect for sharing £60

Chicken, bacon & brie pot pie with champ potatoes and chicken gravy £14

Braised Pork belly rib with dauphinoise potatoes, tenderstem broccoli, apple fritter & cider sauce £15

Rump Cap Steak topped with café de Paris butter & with triple cooked chips, mushroom & tomato £18

Beer battered Haddock served with tartare sauce, mushy peas, and triple cooked chips £13

Seabass fillets with sauteed new potato, fennel, red onion, broccoli with a red pepper & basil pesto £16

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

Slow cooked BBQ Pork Ribs and Korean spiced chicken wings and skin on fries £14

Burgers

All served in a brioche bun, chopped lettuce, beef tomato, gherkin & fresh red onion with skin on fries.

Buttermilk fried chicken burger with garlic mayo £13

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

Plant based burger topped with grilled aubergine & courgettes & Vegan Mayo £13

Sides

Triple cooked chips £3.50

Battered onion rings with garlic mayo £3

Skin on fries £3

Stem broccoli & wilted spinach with café de Paris £3

Desserts

Affogato – Vanilla ice cream with hot Cararra Coffee Espresso (Vegan) £5

Fresh lemon tart with winter fruit compote £5.5

Salted caramel chocolate pot with shortbread & vanilla ice cream £6

Sticky toffee pudding with toffee sauce & vanilla ice cream £6

Apple and blackberry crumble with custard £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