



# SUNDAY LUNCH MENU

## STARTERS

**Soup of the Day (V, CGF) £4.95**

Please ask your server for today's choice.  
Served with a mini tin loaf

**Calamari £7.50**

Spiced fried calamari with rocket and lime mayo

**Vegetable Samosa (V, VE) £4.95**

Mixed vegetables and spices wrapped in filo pastry and tamarind chutney dip

**Mini Sizzlers (CGF) £7.95**

House marinated meat, side salad and mango & mint dip. Select one of - Chicken Tikka, Seekh Kebab or Chicken Wings

## SIDES

**Pigs in blankets £3.50**

2 premium coarse textured sausages wrapped in smoked streaky bacon

**Cauliflower cheese £3.50**

Cauliflower heads cooked in a luxurious three cheese sauce

## KIDS

**Kids roast - smaller portion of any roast £7.00**

All the following are served with chips and a choice of beans, peas or salad:

**Fish goujons £6.50**

**Chicken nuggets £6.50**

**Cheese & tomato pizza (V) £6.50**

## WHILE YOU WAIT

**Olives (V, VE, GF) £3.85**

Mixed olives in a garlic, basil and chilli marinade

**Indian Savoury Basket (V, VE) £5.50**

Peanuts, fried split chickpea lentils, chilli and lemon crisps all tossed with onion cucumber and tomato in a lemon dressing

**Traditional Bombay Mix (V, VE) £3.30**

## ROASTS

All roasts are served with garlic and rosemary potatoes, carrot and swede mash, tender stem broccoli, honey roasted parsnips, red wine gravy and Yorkshire pudding

**Top side of beef £15.50**

Topside slow-cooked with carrots, celery, thyme and red wine

**Belly of pork £15.50**

Succulent and rich belly of pork cooked in cider, apples, ginger and touch of cinnamon

**Beetroot & butternut squash wellington (V) £15.50**

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney, wrapped in golden puff pastry lattice with short crust base

Items on this menu are subject to availability and we may make need to make substitutions

# CURRY AND DRINK

£24.99 WITH AN SELECTED DRINK

All curries are served with pilau rice, Bombay potatoes, mini poppadums, onion salad, and mango chutney. Biriyani is only served with a raitha (yoghurt dip) (GF).

## CHICKEN -GFC

### Jalfrezi 🌶️🌶️🌶️

Onions and peppers sautéed in a signature tomato sauce flavoured with tumeric, garam masala, coriander powder and light pickling spices

### Madras 🌶️🌶️🌶️

A fairly-hot dish getting its heat from a special yellow chilli powder, giving it depth of flavour and a warming heat

### Butter Chicken 🌶️🌶️

Originating from New Delhi in the 1950's this dish has a velvety tomato sauce, stewed in fenugreek, cardamon, and cinnamon powder. Finished with a touch of butter

### Dhabba 🌶️🌶️🌶️

Found in eateries on the Indian Highway, a unique sauce tempered with onion and cumin seeds, yoghurt, chilli flakes and a select mixture of spices

### Bhuna 🌶️🌶️

A base of tomatoes and onions, with garlic, ginger, cumin, garam masala and ground fennel

## BIRIYANI

Biriyani is only served with a raitha (yoghurt dip) (GF). 🌶️🌶️🌶️

A delicious aromatic savoury rice dish with a choice of chicken, lamb or veg - layers of meat or veg, basmati rice, black peppercorn, star anise, cinnamon plus other whole spices, served with a raitha (yoghurt dip)

## VEG -V, GFC

### Spinach & Lentil (VE) 🌶️🌶️

Fresh leaf spinach and mung dal cooked with fresh garlic and spices. A traditional Gujarati recipe

### Punjabi Chloe (VE) 🌶️🌶️🌶️

Speciality of Punjab. White chickpeas cooked with onions, garlic, ginger and Punjabi spices

### Undiyhu Jalfrezi (VE) 🌶️🌶️🌶️

UK first! Created for The White Horse by Tosh. Mixed vegetables and fenugreek dumplings cooked in a Jalfrezi sauce

### Butter Paneer 🌶️🌶️

Indian cottage cheese cooked in a velvety tomato sauce, stewed in fenugreek, cardamon, and cinnamon powder and finished with a touch of butter

### Paneer Dhabba 🌶️🌶️🌶️

Indian cottage cheese in a unique sauce tempered with onion and cumin seeds, yoghurt, chilli flakes and a select mixture of spices

## DRINKS

Select one of the following drinks:

- A pint of White Horse Lager, Stateside IPA, Butcombe Original, or Thatchers Gold
- 175ml glass of house red/white/rose wine
- Pepsi Max, Diet Pepsi, Lemonade or juice
- Glass of lime or blackcurrant & soda
- Appletiser or Elderflower Pressé

If you would like a drink that is not included in the above selection, the cost of the curry will be £24.99 plus your drink of choice

**Add a large garlic and coriander naan bread (V,VE) - £3.25**

Please make your server aware of any allergies, so we can advise you correctly  
We cannot guarantee the absence of allergens in all our dishes  
V- Vegetarian, VE - Vegan, GF - Gluten Free, CGF - Can be Gluten Free