



A warming fire will greet you this winter

The White Horse, The Street, Sutton • 01798 869221 • www.whitehorse-sutton.co.uk

Contemporary & modern, warm & cosy

TUCKED away in the quaint village of Sutton, lies an absolute gem of a pub which has much to offer many people.

As word continues to spread, walkers and country lovers from far and wide have started flocking to The White Horse, in The Street, which doubles as a bed and breakfast.

In the middle of gorgeous countryside, it's an ideal place to start or finish a walk with a pint of ale and a hearty meal.

The White Horse was taken on by Nick and Jo Hajigeorgiou in May and they are passionate about food and making the experience of their pub one to remember and return to.

The Hajigeorgious have been running pubs for about 17 years, their chef Nathan has an excellent reputation and has helped to win national food awards in their previous pub the Gun Inn at Findon.

All their food is home-made by classically trained Nathan, who has created an inspiring menu which is also reasonably priced. Sausages are the speciality and are made on the premises from locally sourced meat.

Lunch options include smoked chicken, avocado and chorizo salad with sunblush tomato tomato dressing, (£10) or an Italian platter of a selection of meats with anti-pasta, dipping oil and balsamic vinegar and ciabatta bread (£7.50).

The dinner menu offers starters such as smoked mackerel salad with beetroot and

horseradish sauce on baby salad leaves (£6) and pan fried scallops on pea puree with crispy pancetta and fish stock reduction (£9).

Tempting you with the main courses are options such as the handmade pork and sage sausages with mash and caramelised shallot gravy (£9.50) and venison steak with blackberry sauce, dauphinoise potato and vegetables (£13).

The puddings include liquorice ice cream, fennel biscuit and sambucca infused sauce, chocolate orange and thyme ice cream in a brandy basket - all the ice cream is home made on the premises too.

There is also an extensive wine list.

Jo said: "Everything is cooked from scratch and the majority of it is from local suppliers. We wanted to create an inspiring menu full of flavour and value for money. We did not want to go too overpriced in this current climate, we choose our ingredients to reflect the best value for money."

Jo said of the changes they have made at the pub since taking over: "It's a good balance, we are contemporary and modern but we still want to be warm and cosy which is the case when the fires are lit in the winter."

The pub also has beautifully decorated en-suite rooms each with a different theme. For more information visit the website www.whitehorse-sutton.co.uk or call Nick or Jo on 01798 869221.

by Liza Laws



The White Horse, the gem in the quaint village of Sutton