

# Restaurant Menu



## Starters

- Soup of the day with a mini tin loaf £4.95
- Asparagus, Parma ham and poached duck's egg £6.25
- Grilled sardines with tomato salad and toasted focaccia £5.95
- Buttered garlic mushroom with toasted onion sourdough £5.25
- Greek salad<sup>(v)</sup> £5.75

## Mains

- Ribeye steak with roasted tomato, flat mushroom, home cut chips and a salad garnish £18.95
- Grilled fillet of sea bass with sautéed potatoes, roasted Mediterranean vegetables and a rocket pesto £12.95
- Pan-fried chicken breast in a cream and white wine sauce with crushed new potatoes and vegetables £13.95
- Beer battered cod fillet with home cut chips, peas and tartare sauce £11.95
- Spring vegetable tagliatelle with lemon and chive sauce and garlic bread <sup>(v)</sup> £9.95
- Pancetta, wild mushroom, spinach and tagliatelle carbonara with garlic bread £11.95
- Hunters chicken served with home cut chips and salad garnish £11.95
- Pea, mint and asparagus risotto<sup>(v)</sup> £10.95

**The White Horse Burger** - Served in a brioche bun with cucumber relish, tomato chutney, home cut chips, onion rings and a salad garnish

Beef £10.95 | Chicken £9.95 | Cajun vegetable £8.95

**Add** – Cheese £1.00 | Bacon £1.00 | Fried Egg £1.00 | Pulled Pork £1.50

## Desserts

- Triple chocolate brownie with salted caramel ice cream £ 5.95
- Lemon posset with shortbread biscuit and fresh raspberries £5.80
- Eton mess £5.50
- Poached strawberries with mint, Prosecco and shortbread biscuits £6.25
- Crumble of the day and custard £5.95
- A selection of ice-creams and sorbets £4.25
- A selection of cheese served with chutney and biscuits £6.95 | £9.95

**Head Chef: David Arnott**

(Gratuities at your discretion)

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*