

Spring Menu



Starters

Soup of the day with a mini tin loaf ^(v) £5.75

Smoked mackerel scotch egg with watercress and tartare sauce £6.35

Asparagus, Parma ham and poached duck egg served on toasted sourdough £6.50

Baked tomato galette with feta, tapenade, pumpkin seeds, herb salad and balsamic reduction ^(v) £5.95

Cajun crayfish popcorn with a lemon mayonnaise £6.25

Mains

Rib eye steak with roast tomato, flat mushroom, home cut chips and a salad garnish £19.95

Pan roasted chicken supreme with wild garlic puree, asparagus, wild mushroom and fondant potatoes £14.95

Leek and wild mushroom crumble with tomato chutney and dressed salad leaves ^(v) £10.95

Salmon, wholegrain mustard and spinach fishcakes with an orange, fennel and rocket salad £12.95

Slow roasted duck leg with braised bacon, peas and charred lettuce served with thyme roasted new potatoes £13.95

Beer battered fish of the day with home-cut chips, mushy peas, a salad garnish and tartare sauce £12.95

Vegetable panang curry with coconut rice and a Thai cucumber salad ^(v) £11.95

Bangers and mash of the week served with vegetables £11.95

Burgers (all served with home cut skin on chips, onion rings and a salad garnish)

Beef burger with tomato chutney, red onion, baby gem lettuce and dill pickle £12.50

Chicken breast burger with mayonnaise, peperonata, baby gem lettuce, red onion and tomato £11.50

Cajun vegetable burger with tomato chutney, red onion, baby gem lettuce and dill pickle ^(v) £10.50

Add – Cheese £1.00 | Bacon £1.00 | Fried egg £1.00 | Brie £1.00 | Stilton £1.00

Desserts

Classic Eton mess £5.85

Crumble of the day served with custard £5.95

Tart au citron with Italian meringue, raspberries, mixed berry coulis and raspberry sorbet £6.25

Warm American pancakes with Nutella, caramelised banana and vanilla ice cream £5.95

Chocolate ganache with mango and passion fruit coulis, honey and oat crumble and mango sorbet £6.50

A selection of ice-creams and sorbets £4.75

A selection of cheese served with chutney and biscuits £7.50 | £10.50

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.

Lunch Menu

Baguettes Choice of plain or malted wheat baguette, with home cut chips and a salad garnish

Cheese and tomato chutney^(v) £6.50

Mushroom, spinach and stilton^(v) £6.95

Chicken, lettuce and tomato £6.95

Tuna melt – tuna mayonnaise with spring onion and melted cheddar cheese £6.95

Warm brie and cranberry^(v) £6.65 Add bacon £1.00

Crayfish and rocket £7.25

Lunches and Salads

Open steak sandwich with horseradish mayonnaise, peperonata and rocket served on a toasted onion sourdough with home cut chips and salad £10.95

Breaded scampi, chips and peas £9.95

Spinach and ricotta cannelloni with garlic bread and a dressed salad^(v) £9.95

Honey and Dijon ham with butter fried duck eggs and home cut chips £9.95

The White Horse Ploughman's – Honey and Dijon ham, stilton, cheddar, apple, chutney and pickles with a warm onion sourdough £9.95

Greek salad – Tomato, cucumber, red onion, pepper, olives and feta cheese^(v) £8.95

Orange, fennel and rocket salad^(v) £7.95

Chicken and bacon salad £8.95

On the side

Garlic bread^(v) £1.95 | with cheese^(v) £2.50

Chips^(v) £1.80 | £2.60

Homemade onion rings^(v) £2.30

Cheesy chips^(v) £2.95

Vegetables of the day^(v) £2.50

Stilton cheesy chips^(v) £3.50

Side salad £2.95^(v)

Buttered new potatoes^(v) £1.95

Children's Menu *We are completely flexible, with half portions from the adult menu available*

Mains £5.65

Burger, chips, baked beans and onion rings

Leek and wild mushroom crumble with salad^(v)

Fish and chips with peas and salad

Salmon fishcakes with an orange salad

Bangers and mash with gravy and vegetables

Scampi, chips and peas

Desserts £2.50

Classic Eton mess

Crumble of the day served with custard

Ice-cream with sauce and sprinkles

Cheese and crackers

Head Chef: David Arnott

(Gratuities at your discretion)

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