

Restaurant Menu



Starters

- Soup of the day with a mini tin loaf ^(V) £5.5
- Chicken liver patè with caramelised red onion chutney £6.5
- Sweet potato falafel with houmous, pepperonatta, pea shoots and red pepper pureé ^{(GF)(DF)} £6
- Asparagus, fig and parma ham salad with a balsamic dressing and warm brie crouton £7
- Crispy breaded whitebait served with homemade mayonnaise £6

Mains

- 10oz rump steak, roasted flat mushroom, tomato and home cut chips served with a White Horse side salad ^(GF) £18
(Add a sauce stilton, peppercorn or mushroom £2.5)
- Roasted chicken breast with truffled mash potato, asparagus, wild mushrooms, spinach and a red wine reduction ^(GF) £14
- Roasted loin of pork with wholegrain mustard mash, savoy cabbage, thyme roasted carrots and parsnip and an aspalls cider gravy £12
- Spinach and ricotta cannelloni with garlic bread and a White Horse side salad ^(V) £10.5
- Beer battered fish of the day with home-cut chips, mushy peas, a salad garnish and tartare sauce £13
- Bangers and mash with savoy cabbage, green beans and red onion gravy £11
- Hunters chicken breast with barbeque sauce, bacon, melted cheddar cheese, home cut chips and a White Horse side salad ^(GF) £12.5
- Grilled seabass with warm heritage tomato salad, sautéed potatoes and basil oil ^{(GF)(DF)} £12.5 | £15.5
Creamy garlic, wild mushroom and spinach spaghetti served with garlic bread ^(V) £11.5

Burgers (served in a seeded brioche bun with home cut chips, onion rings and a white horse side salad)

- Homemade beef burger, with brie, crispy bacon, caramelised red onion chutney and spinach £14.5
- Whole chicken breast burger, with tomato, mozzarella, pesto and rocket ^(N) £12.5
- Cajun spiced vegetable burger, with mozzarella, tomato, smoked paprika mayo and rocket ^(V) £11.5

Desserts

- Crumble of the day ^{(DF)(VG)} served with custard or ice cream £6.5
- Classic Eton mess ^(GF) £6
- Chocolate and orange mousse with spiced cream and candied peel £6
- Vanilla panna cotta with macerated strawberries and baby mint £6
- Stem ginger and treacle tart with clotted cream £6.5
- A selection of ice-creams and dairy free ice cream £5 ^(GF)
- A selection of cheese served with chutney and biscuits £8 | £11

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

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.