

Sunday 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

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

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

Sunday Roasts

Roast sirloin of beef with gravy and horseradish sauce £14

Roast chicken breast supreme with sage and onion stuffing and gravy £12

Roast loin of pork with gravy and apple sauce £12

Roast leg of lamb with gravy and mint sauce £13

Homemade stilton and nut roast with vegetarian gravy ^(V) £10

Served with roasted potatoes, carrots and parsnips, green beans, Savoy cabbage, onion purée and a Yorkshire pudding

Sunday Offer

Add any starter or dessert for £5 when you have a roast as your main course

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.

Sides

Chips £2 | £3

Cheesy chips £3.5

Stilton cheesy chips £3.5

Homemade onion rings £2.5

Garlic bread £2 | with cheese £2.5

Vegetables of the day £2.5

Side salad £3

Buttered new potatoes £2.5

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

Children's Menu

Starters

Garlic bread with cheese £2.5

Prawn cocktail with salad and Marie Rose sauce £3

Mozzarella sticks with barbeque sauce £3

Mains

Creamy garlic mushroom and spinach spaghetti with garlic bread £6

Sausage chips and beans £6

Ham, egg and chips £6

Grilled seabass with new potatoes, green beans and peas £6.5

Any of our Sunday roasts £5.5

Desserts

Crumble of the day with custard or ice cream £2.5

Classic Eton mess^(GF) £2.5

Vanilla panna cotta with strawberries £2.5

Ice-cream with sauce and sprinkles £2.5

Sous Chefs: Daniel Alden and George Reynolds

(Gratuities at your discretion)

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