

Restaurant Menu



Starters

Soup of the day with a mini tin loaf ^(V) £5.5

Chicken liver pate with chutney and toasted sourdough £6.5

Sweet potato falafel with humous, pepperonatta, pea shoots and red pepper pureé ^{(GF)(DF)(VG)} £6

Pear, stilton and walnut salad ^{(GF)(V)} £6.5

Crispy breaded whitebait with mayonnaise and salad garnish £6

Mains

8oz, 21-day mature, ribeye steak served with home cut chips, roasted tomato, flat mushroom and side salad £21

Roasted chicken breast with truffled mash potato, pancetta, baby onions, wild mushrooms, spinach and a red wine cream reduction ^(GF) £14

Dingley Dell pork sausages with creamy mash potatoes, vegetables and a red current and red onion gravy £12

Beer battered cod with home-cut chips, garden peas, a salad garnish and tartare sauce £13

Roasted cauliflower and red pepper curry with chick pea and sweet potato patti and basmati rice ^(VG) £12

Grilled fillet of sea bass with crushed new potatoes, sautéed greens and a leek and caper fish cream sauce £12 | £15

Hunters chicken breast with barbeque sauce, bacon, melted cheddar cheese, home cut chips and a White Horse side salad ^(GF) £12

Creamy garlic wild mushroom spaghetti with spinach, pea shoots and garlic bread £12^(V)

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 sundried tomato, mozzarella, mayo and rocket £12.5

Lentil, vegetable and cumin burger with spinach, tomato and curried mayonnaise ^(V) £11.5

Desserts

Crumble of the day ^{(DF)(VG)} served with custard or ice cream £6.5

Lemon and lime posset with raspberries and shortbread £5.5

Chocolate cheesecake with orange sorbet and raspberries £6.5

Raspberry and white chocolate cheesecake with Eton mess ice cream £6.5

Chocolate lava cake with chocolate soil, fresh berries and vanilla ice cream £7

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.