

December Lunch Menu

Baguettes or Wraps On white or malted wheat baguette or beetroot wrap, with home cut chips and salad

Prawn, avocado and fennel £7.5

Jerusalem artichoke, pear, houmous and rocket ^(VG) £7

Cheese, beetroot and red onion ^(M) £6.5

Brie and cranberry ^(M) £6.5 add bacon £1

Roast turkey, stuffing, cranberry sauce £7

Tuna melt – tuna mayonnaise with spring onion and melted cheddar cheese £7

Lunches

Beer battered fish of the day with home-cut chips, garden peas, a salad garnish and tartare sauce £13

Scampi, chips and peas served with a White Horse side salad and tartar sauce £10

Glazed roast gammon with butter-fried eggs and home cut chips £11

Bubble and squeak topped with a fried egg ^(M) £9

On the side

Garlic bread ^(M) £2 | with cheese ^(M) £2.5

Cheesy chips ^(M) £3.5

Vegetables of the day ^(M) £2.5

Roast potatoes ^(VG) £2.5

Chips ^(M) £2 | £3

Side salad £3 ^(VG)

Stilton cheesy chips ^(M) £3.5

Pigs in blankets £3

Children's Menu

Starters

Creamy cauliflower soup with a mini tin loaf ^(M) £2.5

Garlic bread with cheese ^(M) £2.5

Chicken pate with toast £3

Mozzarella sticks with barbeque sauce £3 ^(M)

Mains

Nut roast with vegetables and gravy ^{(VG)(N)} £6

Fish and chips with peas £6.5

Scampi, chips and peas £6

Gammon, egg and chips ^(GF) £6

Roast turkey with vegetables and gravy £6

Desserts

Christmas pudding with vanilla ice cream ^(N) £2.5

Pear crumble ^{(DF)(VG)} with custard £3

White Chocolate bread & butter pudding £2.5

Cheddar cheese and biscuits £2.5

A selection of festive ice-creams £2.5

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.