

## Main Menu

### Starters

- Soup of the day with a mini tin loaf <sup>(V)</sup> £6
- Devilled whitebait with tartare sauce and lemon <sup>(DF)</sup> £6
- Chicken liver pate with caramelised red onion chutney and toasted sourdough £6.50
- Caramelised goat's cheese and red onion tart with dressed rocket and walnut <sup>(V)(N)</sup> £6.50
- Smoked salmon and prawn cocktail with baby gem lettuce, tomato and cucumber <sup>(GF)(DF)</sup> £7.50

### Mains

- 8oz sirloin steak with oven roasted tomato and mushroom, home-cut chips and a White Horse salad garnish <sup>(GF)</sup> £19.50
- add egg £1    add peppercorn sauce £2.50    add stilton sauce £2.50    add parsley butter £1
- Beer battered cod fillet with home-cut chips, petit pois, tartare sauce and a lemon wedge £13
- Hunters chicken breast with barbeque sauce, bacon, melted cheddar cheese, home-cut chips and a White Horse salad garnish <sup>(GF)</sup> £12.50
- Dingley Dell pork sausages and creamy mashed potatoes with a caramelised onion gravy and vegetables £12.50
- Portobello mushroom and sweet potato tart with new potatoes and vegetables <sup>(GF)(VG)(DF)</sup> £12
- Creamy garlic, wild mushroom and spinach spaghetti served with garlic bread <sup>(V)</sup> £11.50

### The White Horse Burger

Served in a glazed bun with mayonnaise, baby gem lettuce, dill pickle, home-cut chips, onion rings

- Homemade 6oz beef burger <sup>(DF)</sup> £12
- Whole chicken breast burger <sup>(DF)</sup> £12
- Puy lentil and nut burger <sup>(VG)(DF)(N)</sup> £10.50
- Crab and lobster burger <sup>(DF)</sup> £12
- add bacon £1    add cheese £1    add egg £1    add mushroom £1

### Desserts

- Crumble of the day <sup>(VG)(DF)</sup> with custard, ice cream or dairy free ice cream £6
- Classic Eton mess <sup>(GF)</sup> £6
- New York cheesecake with honey and fresh berries £6.50
- Warm triple chocolate and almond brownie with fresh berries and vanilla ice cream <sup>(GF)(N)</sup> £6.50
- Coconut and lime panna cotta with mango gel, rum-soaked mango and pineapple salsa and mango sorbet <sup>(GF)</sup> £6
- A selection of ice creams or dairy free ice creams £5
- 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.