

Gluten Free Menu



Starters

- Soup of the day with a seeded gluten free roll £6
- Smoked salmon and prawn cocktail with toast £7.50
- Chicken liver pate with onion chutney and toast £6.50

Mains

- 8 oz sirloin steak with roasted tomato, flat mushroom, home cut chips and a salad garnish £19.50
- Hunters chicken breast with barbeque sauce, bacon, melted cheddar cheese, home cut chips and a salad garnish £12.50
- Portobello mushroom and sweet potato tart with new potatoes and vegetables ^{(VG)(DF)} £12

The White Horse Burger

Served in a seeded gluten free roll, with baby gem lettuce, tomato, red onion and dill pickle with home cut chips and salad

- Homemade 6oz beef burger^(DF) £12
- Whole chicken breast burger^(DF) £12
- Puy lentil and nut burger^{(VG)(DF)(N)} £10

The White Horse Super Salad (Spring into Summer!)

- Mixed leaf salad with tomatoes, cucumber, peppers, spring onions, radishes and a maple syrup and mustard dressing^{(GF)(DF)(VG)} £8
- Topped with a pan-fried chicken breast and bacon^(GF) £11
- Topped with a grilled fillet of cod and a lemon wedge^{(GF)(DF)} £11
- Topped with grilled goat's cheese^(GF) £10
- Topped with oven roasted portobello mushrooms^(GF) £9

Desserts

- Warm triple chocolate and almond brownie with fresh berries and vanilla ice cream £6.50
- Classic Eton Mess £6
- Coconut and lime panna cotta with mango gel, rum soaked mango and pineapple salsa and mango sorbet £6
- Selection of ice creams and sorbets £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.