

Main Menu

Starters

- Soup of the day with a mini tin loaf ^(V) £6
- Soy and chilli marinated king prawns with coriander and Asian Puy lentils ^(DF) £6.50
- 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 ^{(V)(N)} £6.50
- Smoked salmon and avocado salad with baby gem lettuce and tomato ^{(GF)(DF)} £7.50

Mains

- 8oz sirloin steak with oven roasted tomato and mushroom, home-cut chips and a White Horse salad garnish ^(GF) £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 ^(GF) £12.50
- Dingley Dell pork sausages and creamy mashed potatoes with a caramelised onion gravy and vegetables £12.50
- Keralan cauliflower and red pepper curry with basmati rice ^{(GF)(VG)(DF)} £12
- Creamy garlic, wild mushroom and spinach tagliatelle served with garlic bread ^(V) £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 ^(DF) £12
- Whole chicken breast burger ^(DF) £12
- Barbeque lentil and nut ^{(VG)(DF)(N)} £10.50
- Crab and lobster burger ^(DF) £12
- add bacon £1 add cheese £1 add egg £1 add mushroom £1

Desserts

- Crumble of the day ^{(VG)(DF)} with custard, ice cream or dairy free ice cream £6
- New York cheesecake with honey and fresh berries £6.50
- Warm triple chocolate and almond brownie with fresh berries and vanilla ice cream ^{(GF)(N)} £6.50
- Black forest gateau with fresh berries and pouring cream £6
- Lemon Posset served with fresh raspberries and shortbread biscuit £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: George Reynolds

(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.