

# Sunday 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 £6.5

Caramelised goat's cheese and red onion tart with dressed rocket and walnut <sup>(V)(N)</sup> £6.5

Smoked salmon and prawn cocktail with baby gem lettuce, tomato and cucumber <sup>(GF)(DF)</sup> £7.5

## Mains

8oz sirloin steak with oven roasted tomato and mushroom, home-cut chips and a White Horse salad garnish <sup>(GF)</sup> £19.5

add egg £1    add peppercorn sauce £2.5    add stilton sauce £2.5    add parsley butter £1

Pan fried chicken breast supreme with roasted new potatoes, sautéed wild mushrooms and bacon, wilted spinach and a red wine reduction £14

Grilled seabass fillet served on a warm heritage tomato, spinach and sauté potato salad <sup>(GF)</sup> £14

Dingley Dell pork sausages and creamy mashed potatoes with a caramelised onion gravy and vegetables £12.5

Creamy garlic, wild mushroom and spinach tagliatelle served with garlic bread <sup>(V)</sup> £11.50

Beer battered cod fillet with home-cut chips, petit pois, tartare sauce and a lemon wedge £13

Portobello mushroom and sweet potato tart with new potatoes and vegetables <sup>(GF)(VG)</sup> £12

## Sunday Roasts

Roast sirloin of beef with horseradish sauce £14

Lemon and thyme roasted chicken supreme £12

Red lentil, sundried tomato and apricot nut roast <sup>(VG)(N)</sup> £11

Roast loin of pork with apple sauce £13

Roast leg of lamb with mint sauce £13

*Served with roasted potatoes, carrots and parsnips, green beans, savoy cabbage and a Yorkshire pudding.*

## Sunday Offer

Add any starter or dessert for £5 when you have a roast as your main course

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.

## Sides

Chips £2 | £3

Cheesy chips £3.5

Stilton cheesy chips £3.5

Homemade onion rings £2.5

Garlic bread £2 | with cheese £2.5

Vegetables of the day £2.5

Side salad £3

Roast potatoes<sup>(V)</sup> £2.5

## 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 £6.5

Warm triple chocolate and almond brownie with fresh berries and vanilla ice cream <sup>(GF)(N)</sup> £6.50

Homemade lemon posset served with fresh raspberries and shortbread £5.5

A selection of ice creams or dairy free ice creams £5

A selection of cheese served with chutney and biscuits £8 | £11

## Children's Menu

### Starters

Soup of the day served with a mini tin loaf<sup>(V)</sup> £2.5

Garlic bread with cheese<sup>(V)</sup> £2.5

Chicken pate with warm toast £3

### Mains

Mushroom and spinach tagliatelle with garlic bread <sup>(V)</sup>£5.5

Battered cod, chips and peas £6

Sausage, mash and beans £5.5

Any of our Sunday roasts £6

### Desserts

Crumble of the day <sup>(DF)(VG)</sup> with custard or ice cream £2.5

Eton mess £2.5

Warm chocolate brownie with vanilla ice cream £2.5 <sup>(GF)(N)</sup>

Cheddar and crackers with grapes £2.5

Ice-cream with sauce and sprinkles £2.5

## Head Chef: George Reynolds

(Gratuities at your discretion)

V - Vegetarian | VG - Vegan | GF - Gluten free | N - Contains nuts | DF - Dairy free

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