

Sample Menu

Starters

Chicken liver and brandy pate served with homemade chutney and hot toast ^(GFA) £8.50

Oven roasted tomato and basil bruschetta with balsamic glaze ^{(VG)(GFA)} £7.95

Whisky and honey cured gravlax with toasted bread and butter ^(GFA) £8.50

Bloody Mary smoked and prawn cocktail with brown bread and butter ^(GFA) £8.25

Melted goat's cheese, crushed walnut and pesto salad £8.25 ^(V)

“Tapas for Two” – choose 4 of the above served with a bowl of French fries or Home cut skin on chips for just £35.00

Mains

10oz Ribeye steak served with roasted vine cherry tomatoes, mushroom, home-cut chips and a salad garnish ^{(GF)(DF)} £25.00 Peppercorn or Stilton sauce £2.50

Slow confit duck leg with a cherry and port reduction, oven roasted potatoes, beetroot, sweet potato and carrots ^{(GF)(DF)} £18.50

Pan fried chicken breast in a creamy sundried tomato and spinach Tuscan sauce with sauteed potatoes and vegetables of the day ^(GF) £18.00

Pan fried salmon fillet in a honey and mustard cream sauce with crushed new potatoes, green beans and roasted vine cherry tomatoes ^(GF) £19.50

Beer battered hake fillet, home-cut chips, garden peas, tartare sauce and a lemon wedge ^{(GFA)(DF)} £17.00

Prime butchers' pork sausages served with creamy mashed potatoes, vegetables of the day and a rich red onion and gravy £16.50

Vegetable lasagne with butternut squash, courgette, red onion and mixed peppers served with garlic bread and a dressed salad ^{(V)(VGA)} £16.50

Oven roasted belly pork, caramelised apple, black pudding, creamy mashed potatoes, served with vegetables of the day and an Aspall's cyder jus ^(GF) £18.50

“The White Horse Burger” in a glazed bun with mayonnaise, tomato, lettuce, dill pickle, crispy onions and French fries

Beef £16.00 Garden Vegetable^(VG) £15.00 Southern Fried Chicken £16.00

Add bacon £1.25 - Add cheese £1.25 - Add egg £1.25 - Add mushroom £1.25 - Add Stilton £1.25

On the side

Garlic bread^(V) £2.50 | with cheese £3.00 Chips £2.50 | £3.50 Side salad £3.50

Stilton or Cheddar chips £4.00 Seasonal vegetables £3.00 Onion rings £3.00

Desserts

Spiced apple crumble with hot custard ^{(VGA)(GFA)} £8.00

New York cheesecake with fresh pouring cream and berries ^(GF) £8.00

Homemade chocolate and orange brownie with vanilla ice cream £8.00

Lemon and blueberry posset with a cinnamon puff pastry palmier ^(GFA) £7.75

Sticky toffee pudding with toffee sauce and Biscoff ice cream ^(VGA) £8.00

A selection of cheese served with chutney and biscuits ^(V) £9.50 | £13.50

Special offer - Half portion dessert and any coffee for £7.50

Ice Cream - Vanilla | Strawberries & cream | Chocolate & hazelnut | Rhubarb & custard | Blackcurrant and clotted cream | Cookies and cream | Honeycomb ^(V)

Sorbets - Lemon | Mango | Blood Orange | Lime | Raspberry ^(VG)

Dairy free ice creams – Chocolate | Vanilla | Strawberry ^{(GF)(VG)} £6.50

Lunch Menu

Baguette / Wrap white or malted wheat baguette or wrap, home cut chips, salad garnish

Ham and tomato with mustard £9.50

Melted cheddar and tomato ^(V) £9.25

Tuna melt with melted cheddar £9.50

Brie and cranberry ^(V) £9.00 add bacon £1.25

Prawn Marie-Rose £10.00

Sweet potato falafels, mango chutney ^(VG) £9.50

Breaded scampi and tartar sauce £9.50

Hake goujons and tartare sauce £10.00

Sausage and homemade chutney £10.00

Special offer - Half of any of the baguettes above and a bowl of soup £9.00

Light Lunches

Club stacked sandwich – three layers of toasted bread, chicken, bacon, tomato, lettuce and mayonnaise with home cut chips £11.50

Scampi served with peas, home-cut chips and a lemon wedge ^(DF) £14.00

Ham and two fried eggs, served with home cut chips and garden peas ^{(GF)(DF)} £15.00

“The White Horse Salad” - Mixed leaf, tomato, red onion, cucumber, peppers, pomegranate seeds, parmentier potatoes, radish, spring onion and garlic croutons with a honey and wholegrain mustard dressing ^(GFA) £14.00

Chicken and bacon £16.50

Goat’s cheese, walnut & pesto ^(V) £15.50

Bacon, brie and cranberry £16.00

Soy sauce tossed crispy tofu ^(VG) £15.50

Head Chef: Emma Howes

Proprietor: Simon Peck

V – Vegetarian | VG – Vegan | VGA – Vegan Alternative | GF – Gluten free | GFA – Gluten free alternative | 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.

Children's Menu

Smaller portions of our main menu dishes available for children

This menu is for under 12's only

Starters

Tomato soup with crusty bread^(V) £3.75

Mozzarella sticks with barbecue sauce^(V) £3.75

Garlic bread with cheese £3.75^(V)

Mains

Ham, egg and chips ^{(DF)(GF)} £7.50

Scampi and chips with peas £7.50

Fish goujons with chips and peas £7.50

Bangers and mash with veg and gravy £7.50

Desserts

Apple crumble with hot custard ^{(VGA)(GFA)} £3.75

Homemade chocolate and orange brownie with vanilla ice cream £3.75

Sticky toffee pudding with toffee sauce and elephant ice cream ^(VGA) £3.75

Ice cream – vanilla, chocolate or strawberry with sauce and sprinkles £3.00

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