



STARTERS

HALLOUMI 8.50

Panko bread crumbed, smoked tomato relish, dressed leafs, garlic aioli.(GFA)(V)

PORK & BLACK PUDDING 9.50 SCOTCH EGG

Soft-centered free-range egg coated in black pudding & Pork sausage meat, apple gel, Micro Salad.

SMOKED MACKEREL PATE 9.50

Toasted bread, horseradish creme fraiche, pickled red onion, dressed watercress.(V)

WILD MUSHROOM BRUSHETTA 9.50

Toasted sourdough, sauteed wild mushrooms, garlic, thyme & shallots, finished with parmesan, truffle oil and rocket, balsamic glaze.(V)(VGA)

SOUP OF THE DAY 9.00

Chef selected soup served with Warm Bread.(V)

DESSERTS

CHOCOLATE ORANGE BROWNIE 9.00

Warm chocolate brownie infused with zesty orange, served with vanilla ice cream.(V)(VGA)

LEMON POSSET 9.00

A smooth, creamy traditional set dessert with a sharp and refreshing lemon kick.(GFA)(V)

POACHED PEAR TART 9.00

Fresh pear cooked in red wine, star anise, cinnamon, brown sugar, baked in a fluffy sponge, served with Chantilly cream and caramel shard.

NEW YORK CHEESECAKE 9.00

Classic New York baked cheesecake served with spiced fruit compote and vanilla bean ice cream.(V)

ICE CREAM / SORBET 3.00

Please check with the staff about today's flavors.

PUB CLASSICS

HAM, EGG & CHIPS 12.50

Norfolk honey glazed ham, chunky chips, two fried eggs and garden peas.

ALL DAY BRUNCH 12.50

Crispy Bacon, sausages, Half tomato, Mushroom, Beans, Chunky Chips.

HUNTERS CHICKEN 12.50

Grilled Chicken thigh topped with smoked Bacon, melted cheddar and rich BBQ sauce, served with skin on fries, Dressed House salad.

WHOLETAIL SCAMPI 12.50

Breaded scampi served with a classic side of chips and peas.

MAINS

THE WHITE HORSE PIE 18.00

Homemade pie with buttery mash potatoes and seasonal vegetables and a thyme jus.

SAUSAGE & MASH 17.00

Norfolk sausages, chive mash potatoe, onion marmalade grav, peas, finished with crispy onions.

BEEF/ VEG LASAGNE 18.00

Served with Dressed Salad & Garlic Bread.

BEER BATTERED FISH & CHIPS 18.50

Classic beer-battered haddock with chips , Mushy Peas ,Homemade Tartar Sauce and Lemon. (GFA)

PLEASE ASK A MEMBER OF OUR TEAM IF YOU HAVE ANY QUESTIONS ABOUT ALLERGIES
V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | VGA - VEGAN OPTION | GFA - GLUTEN FREE OPTION

BURGERS

served with skin on fries, Burger sauce, Baby gem, sliced tomatoes, gerkin, seeded pretzel Bun, coleslaw.

THE WHITE HORSE CLASSIC 18.50

Two 4oz Beef patties, Bacon jam, smoked apple wood cheddar.

SOUTHERN FRIED CHICKEN 17.50

Boneless chicken thigh, coated in a blend of southern seasoning, steakiness Bacon, golden Hash brown, Monterey jack cheese. (GFA)

PLANT BASED 16.00

6oz plant-based patty, smoked vegan cheese, caramelised onion, vegan Burger Sauce, Vegan brioche-style Bun.(VGA)(V)

HALLOUMI 18.00

Herb crusted Halloumi wedge, choice of patty chicken, Beef or Plant-based, pickled red onion, Honey chilli.(VA)

LOADED FRIES/NACHOS

SWEET CHILLI PORK 14.00

loaded with slow cooked pork bites, coated in sweet chilli sauce topped with bacon lardon, spring onion, sesame seeds.(GFA)

PIZZA 13.00

Mozzarella & cheddar, pepperoni, tomato and herb sauce, finished with oregano and parmesan.(GFA)

CHICKEN & BACON 15.00

Southern fried chicken tenders, crispy bacon, melted smoked cheese, Honey & siracha mayo.

GREEK 15.00

Cucumber, Tomato, Feta, Red pepper, Red Onion seasoned with oregano, drizzled with tzatziki and extra virgin olive oil.(V)(VGA)

FRESH SALADS

CHICKEN & BACON CAESAR 17.50

Grilled Chicken thighs, crispy smoked bacon, Baby gem lettuce, garlic & Herb croutons, Parmesan and Homemade Caesar Dressing.

ROASTED BEETROOT & GOAT CHEESE 16.00

Herritage Beetroot, crumbled Goats cheese, candied walnuts, rocket, new potatoes and honey-balsamic dressing. (GFA)(V)(VGA)

The White Horse

Our Story & History

Nestled at 5 Norwich Road in the beautiful village of Chedgrave, just a stone's throw from Loddon Staithe, the White Horse has been a beloved Norfolk Broads institution for centuries. With our earliest pub records dating as far back as 1789, these historic walls have witnessed generations of laughter, shared stories, and everyday village life. Over the years, the pub has grown into a true community hub - even forming its own local bowls club! Today, that rich, community-focused legacy continues under the passionate care of our current landlord, Yash, and our wonderful team. Since taking the reins in 2024, Yash has poured his heart into preserving the pub's traditional charm while ensuring it remains a warm, welcoming, and dog-friendly home-away-from-home for locals, river boaters, and new visitors alike.

Since taking the reins, Yash has made the White Horse a pub with a true purpose: Our pub's profits go directly to charity. After paying our hardworking staff and covering our bills, every single penny left over is donated to the Anantya Foundation, a registered charity set up by Yash himself. Through this foundation, we are able to directly help our local Norfolk neighbors in need - from paying for weekly food shops to helping cover the cost of essential medicines for locals battling illness. When you drink or dine with us, you aren't just supporting a historic, traditional pub; you are actively caring for the people in your community.

A Heartfelt Thank You to Our Customers

To our dearest friends, neighbours, and wonderful guests—whether you have been pulling up a chair with us for years or are wandering in off the River Chet for the very first time - we want to say a massive, heartfelt thank you. A pub is just a building without the people who fill it, and it is your joy, your warmth, and your loyal support that make the White Horse the true beating heart of Chedgrave. We feel incredibly lucky to share in your celebrations, your family meals, and your quiet everyday catch-ups. Thank you for making us your local, and for always letting us look after you.

Our Promise to You

"Step inside as a guest, leave as a lifelong friend. With freshly pulled pints, honest food, and a place you can always call home - here's to you, our wonderful community. Welcome home to the White Horse!"

