



DINNER MENU

BEER-BATTERED FISH & CHIPS 18.50

Classic Beer battered Haddock comes with Chunky chips, Homemade tartare sauce & mushy peas, lemon slice.(GFA)

STEAK & ALE PIE 18.00

Slow cooked British Beef, local ale gravy, whole grain mustard mash, Buttered seasonal vegetables.

COTTAGE PIE 18.95

Braised Beef shin, carrots, onions & peas in a red wine and beef gravy, topped with creamy cheddar mash, Mixed green vegetables.(GFA)(V)(VGA)

WILD MUSHROOM & TRUFFLE RISOTTO 17.00

Parmesan, roasted Mushroom, rocket & truffle oil, roasted candied walnuts.(GFA)(V)(VGA)

CATCH OF THE DAY 22.00

Locally sourced fish, served with roasted new potatoes, tenderstem broccoli, garlic, shallot, samphire sauce.(GFA)

8OZ FLAT IRON STEAK 24.00

8oz flat iron, roasted new potatoes, Woodland mushrooms cooked in a garlic & thyme, tenderstem broccoli, peppercorn sauce.(GFA)

BEEF/VEG LASAGNE 18.00

Served with dressed salad & Garlic bread.

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 AVAILABLE

STARTERS

HALLOUMI 8.50

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

PORK & BLACK PUDDING SCOTCH EGG 9.50

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

SMOKED MACKEREL PATE 9.50

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

WILD MUSHROOM BRUSCHETTA 9.50

Toasted sourdough, sautéed 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.

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)

UPGRADE YOUR MEAL 1.50

BACON | CHEESE | FRIED EGGS | MUSHROOM |
STILTON | JALAPENOS | NACHOS

SIDES

GARLIC BUTTERED GREENS 4.00

ROASTED BABY POTATOES 4.00

BREAD & DIPS 3.50

COLESLAW 3.50

BEER-BATTERED ONION RINGS 4.00

CHUNKY CHIPS 4.00

FRIES 4.00

CHEESY CHIPS OR FRIES 5.00

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!"

