STARTERS

HALLOUMI 8.50

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

SMOKED MACKEREL PATE 9.50

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

PORK & BLACK PUDDING SCOTCH EGG 9.50

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

WILD MUSHROOM BRUSHETTA 9.50

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

SOUP OF THE DAY 9.00

Chef sellected 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.

The White Horse Chedgrave

DINNER MENU

BEER-BATTERED FISH & CHIPS 18.50

Classic Beer battered Haddock comes with Chunky chips, Homemade tartare sause & 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 THR DAY 22.00

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

8OZ FLAT IRON STEAK 24.00

8oz flat iron, roasted new potatoes, Woodland mushrooms cooked in a garlic & thyme, tenderstem brocolli, 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

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, steaky 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**