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

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, steaky Bacon, golden Hash brown, Monterey jack cheese. (GFA)

PLANT BASED 16.00

6oz pant-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, seasame 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 chees, 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, candies walnuts, rocket, new potatoes and honey-balsamic dressing. (GFA)(V)(VGA)