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)

SUNDAY SIDES

CAULIFLOWER CHEESE **4.00**

SEASONAL GREENS **3.00**

PIGS IN BLANKETS **5.00**

CRISPY ROAST POTATOES **3.00**

YORKSHIRE PUDDINGS **1.50**

The White Horse Chedgrave

SUNDAY MENU

ROAST BEEF **19.00**
served with roast potatoes, roast parsnips and carrots, seasonal green, Yorkshire pudding, gravy & zesty horseradish.GFA)

PORK LOIN **18.00**
served with roast potatoes, roast parsnips and carrots, seasonal green, Yorkshire pudding and gravy, apple sauce and salted crackling.(GFA)

NORFOLK TURKEY **19.00**
served with roast potatoes, roast parsnips and carrots, seasonal green, Yorkshire pudding and gravy.(GFA)

NUT ROAST **17.50**
served with roast potatoes, roast parsnips and carrots, seasonal green, Yorkshire pudding, gravy & cranberry glaze(V)

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

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)

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.