



the white horse

Starters

- Crispy Squid - *BBQ pickles and chilli jam* **8.5** DF
Scallops - *Sweetcorn purée, pancetta, lemon and saffron brown butter* **10** GFO
Butternut Squash and Ricotta Agnolotti - *Crispy sage and beurre noisette* **8.5** V
Buffalo Crispy Chicken Wings - *Pickled celery, blue cheese mayonnaise* **7.5** GF DFO
Camembert Sharer - *Toasted focaccia, caramelised red onion chutney* **16** GFO V

Classics

- Classic Beef Burger - *Cheese, bacon, garnish and burger sauce served with skinny fries and homemade slaw* **16**
Moving Mountains Burger - *Garnish served with skinny fries and homemade slaw* **16** VG DF
The White Horse Burger of The Month - *Skinny fries and homemade slaw* **18.5**
Pie of The Day - *Mash and seasonal vegetables* **16**
Beer Battered Haddock and Chips - *Marrowfat pea puree, tartare sauce and lemon* **16** GFO DFO
Ham, Egg and Chips - *Honey and mustard glazed ham, thick-cut chips and two eggs* **14.5** GF DF
8oz Courtneys Sirloin Steak - *Skinny fries, onion rings and peas with either peppercorn sauce, garlic butter or chimichurri* **25** GFO DF
Caesar Salad - *Croutons and pine nuts (add chicken and bacon)* **13.5/18** GFO VO

Mains

- Pork Belly - *Champ mashed potatoes, tenderstem broccoli and calvados sauce* **16** GF
Short Rib - *Dauphinois potatoes, roscoff onion, romanesque cauliflower cheese, peppercorn sauce* **18** GF
Locally Sourced White Fish - *Spinach gnocchi, asparagus and pea* **Varied Price**
Chargrilled Vegan Shawarma - *Pickle, mint and garlic vegan yoghurt* **15** GFO DF VG
Mushroom Risotto - *Crispy sweet garlic, truffle oil, parmesan crisp* **14** GF DFO VGO
Butternut and Chilli Arancini - *Fresh tomatoes, burrata and basil salad* **15** GFO DFO VGO

GF: Gluten Free | VG: Vegan | DF: Dairy Free | V: Vegetarian | O: Option

If you require a gluten free option, please let a member of staff know. All food prepared may contain traces of nuts.

Full allergen list is available on request, please ask your server for details. An optional service charge of 10% will be added to your bill, please note it is our policy to divide all gratuities amongst our team.



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Sides

Thick Cut Chips | Skinny Fries | Tenderstem Broccoli, Chilli & Ginger | Mac & Cheese | Mixed Leaf Salad with Tomatoes & Spring Onions | Corn on the Cob with Bacon Butter

4

Desserts

Warm Chocolate Brownie - *Malteser ice cream* 7 GF V

Sticky Toffee Pudding - *Vanilla ice cream* 6.5 V

Passion Fruit and Italian Meringue Tart - *Summer berries and candied lemon* 7.5 V

Chocolate and Peanut Butter Tart - *Peanut crumb, popcorn, salted caramel ice cream* 7.5 VGO

Chocolate and Coffee Mousse - *Honeycomb* 6 GF V

Coffee Digestifs

Affogato - 5

Jamesons Irish Coffee (Latte) - 6

Baileys Coffee (Latte) - 6

Espresso Martini - 8

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