

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

80z 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

Lunch

Steak Sandwich - Blue cheese mayonnaise, garnished with rocket **12** GFO DFO

Beer Battered Fish Finger Sandwich - Tartar sauce and gem lettuce **9** GFO DFO

The White Horse BLT - Simply bacon, lettuce and tomato **9** GFO DF

Capri Sandwich - Mozzarella, tomato and basil pesto **10** GFO V

Mediterranean Sandwich - Mediterranean vegetables and hummus **10** GFO DF

(All sandwiches come on either white or seeded granary bloomer and are served with a side salad and salted crisps — upgrade to fries for an extra 2)

Crispy Chilli Beef Salad - Asian-inspired salad with a chilli, ginger and garlic dressing 14 DF VGO

Chicken and Quinoa Salad - Spiced quinoa, fresh tomatoes, feta and seeds 14.5 GF DF VGO

Halloumi Salad - Mixed leaf salad with a sweet chilli dressing 14 GF VGO

(All salads can be made vegan with a substitution of either tofu or vegan feta)

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.



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 - Malteaser 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 - $\bf 5$ Jamesons Irish Coffee (Latte) - $\bf 6$ Baileys Coffee (Latte) - $\bf 6$ Espresso Martini - $\bf 8$

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