

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 <u>either peppercorn sauce, garlic butter or</u> chimichurri **25** GFO DF

Caesar Salad - Croutons and pine nuts (add chicken and bacon) 13.5/18 GFO VO

Sunday Roasts

Beef 21 | Chicken 18 | Pork Belly 18 | Mushroom Wellington 18

All roast dinners come with a Yorkshire pudding, cauliflower cheese, pork and sage stuffing balls, seasonal vegetables, roast potatoes and rich gravy.

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 - Jamesons Irish Coffee (Latte) - Baileys Coffee (Latte) - Espresso Martini –

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