

THE WHITE HORSE LUNCH MENU

Mains

Starters and Light bites

Soup

Homemade soup of the day served piping hot with a warm bread roll and netherend butter. Ask your server for today's flavour. GF available 7

Prawn Cocktail

Plump Greenland Prawns nestled on crisp, shredded iceberg lettuce in our own marie rose sauce sprinkled with smoked paprika and finished off with a lemon wedge GF 8

Haloumi Fries

Authentic Cyprus haloumi dusted with oregano seasoned flour, deep fried till crisp accompanied with smoked paprika mayo 8

Sandwiches

Sandwiches served in White or Malted Bloomer Bread accompanied with chips and dressed salad
Gluten Free seeded roll Available

Fish Fingers

Cod fillet fish fingers with sliced cucumber, mixed leaves and tartare sauce 9

Classic Bacon, Lettuce & Tomato

Grilled smoked bacon with sliced vine tomatoes & crisp lettuce 9

Himalayan Spiced Cheese and Onion

Mature cheddar with red onion, coriander, a little chilli and fragrant spices 9

Falafel Wrap

Crispy chickpea falafel with iceberg lettuce and tomato smothered in creamy guacamole (plant based) 9

Salads

Chicken & Chorizo Salad

Whole chargrilled chicken breast, with crispy chorizo & drizzled with caesar dressing. Served with a warm bread roll and netherend butter 17

Goats cheese

Pan fried goats cheese served on crisp mixed leaves with grilled pears and toasted walnuts accompanied by a warm bread roll and netherend butter (V).16

Sweet potato wrap

Spiced sweet potato, smashed cannellini beans with sliced vine tomatoes, vegan mayo and crisp lettuce served with a dressed salad and Koffman chunky chips

9

Fish and Chips

Fillet of creamy white skinless haddock deep fried in our local ale beer batter with Koffman chunky chips, sweet garden or earthy mushy peas 16

Puttanesca Linguini

Rich and tangy tomato sauce covering mixed olives with linguini and topped off with zingy capers. (Plant based) 16

The now legendary chicken and leek pie

Tender chunks of chicken with soft sauteed leeks in a delicious creamy white wine sauce hugged by golden, crumbly suet crust pastry. Served with seasonal vegetables and a choice of buttered new potatoes or koffman chunky chips and of course a jug of gravy 17

Beef Burger

8oz minced steak burger in a toasted American gourmet bun with lettuce, sliced vine tomato, beer battered onion rings and cornichons. Served with Koffman chunky chips 15

Add cheese or bacon for £1.50 each

Sides

Koffman Chunky Chips £3
(add cheese for £1)

Seasonal Vegetables £3

Mixed Salad £3.5

Bread Rolls & Netherend Butter £2.5

Please see our specials board for more choices

Puddings

Sticky Toffee Pudding

Date and treacle sticky toffee pudding, coated in rich toffee sauce, served with a jug of hot vanilla custard or double cream. A must try for pudding lovers. 6

White Chocolate Cheesecake

Indulgent white Belgian chocolate folded into silky mascarpone cheese and whipped double cream, housed on a buttery biscuit base and drizzled with a red berry syrup 7

Chocolate Roulade

Decadent dark Belgian chocolate roulade filled with a rich and creamy ganache and fresh raspberries. Served with a jug of double cream. G.F. 7

Traditional Fruit Crumble

Seasonal fruit gently simmered to tender perfection covered in a buttery vanilla scented crumble, served with a jug of hot custard or madagascan vanilla ice-cream 6

Ice-Cream

A selection of ice-cream flavours available at £2 per scoop. Please ask for our flavours

If you have any dietary requirements or allergies, please speak with a staff member and we will be happy to assist you with your order

Be aware that the kitchen contains allergens

All of our dishes are freshly made to order. During busy periods, it might take us a little longer to deliver your meal to your table.

Please have patience with us, it will be worth the wait!