THE WHITE HORSE DINNER MENU

Starters

Soup (GF available)
Homemade soup of the day served piping hot with a warm bread roll & Netherend butter. Ask your server for today's flavour - **7**

Classic Prawn Cocktail (GF)
Plump Greenland prawns on crisp shredded iceberg lettuce with our own Marie Rose sauce, sprinkled with nigella seeds and finished with a lemon wedge - **9**

Halloumi Fries (GF) (V)
Deep fried halloumi with hot honey dip. Served with a salad garnish - **9**

Olives & Focaccia (V)
Marinated mixed olives with our made in house focaccia accompanied by a balsamic and oil dip - 6

Sweet potato & Chorizo Samosa
Handmade samosa filled with sweet potato, sweetcorn, red onion, chorizo & mozzarella, with a chill, ginger and garlic dip. Served with a dressed salad garnish - 8

Mains

Chicken Milanese
Tender chicken breast in panko-parmesan breadcrumbs, shallow fried, drizzled with ranch dressing and served with dressed salad and Koffmann chunky chips - **19**

Goats Cheese Salad (GF available)
Pan-fried French goats cheese on dressed salad with sun blushed tomatoes, roast red peppers & spring onions, balsamic glaze, warm bread roll and Netherend butter - **17.5**

Our Famous Chilli Nachos (GF)
Slow-cooked chilli con carne, melted mozzarella, Santa Maria tortilla chips, guacamole and soured cream. Good to share or keep to yourself - **18.5**

Fish & Chips
Fillet of creamy white skinless haddock deep fried in our local ale batter with Koffmann chunky chips and sweet garden or mushy peas - **18**

Aubergine & Chickpea Tagine (Plant based) (GF)
Slow braised aubergines & chickpeas, scented with spicy harissa & warm cumin. Served on roast pepper pilaf rice - **18**

The Now Legendary Chicken & 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 - **18**

Beef Burger (GF available)
8oz minced steak burger in a toasted American gourmet bun with lettuce, vine tomato, beer-battered onion rings and cornichons. Served with Koffmann chunky chips - **16**
Add cheese or bacon - 1.50 each

Classic American Hot Pizza
12-inch Roman base with tomato sauce, pepperoni, mozzarella and jalapeños - **12**

Roast Vegetable Pizza (V)
Roast summer vegetables with warm spices and pesto on a 12-inch Roman base topped with mozzarella - **12**

8oz Rump Steak (GF available)
Juicy 8oz English rump steak, cooked to your liking, accompanied by half a grilled vine tomato, sauteed mushrooms, onion rings, chunky chips and a small dressed salad - **21**
Add garlic butter or café de paris sauce (spiced herb) for 2.5 extra

Curry of the Week
Try our delicious curry of the week. See the specials board for this week's choice - **19**

Turn over for more delicious choices and sweet treats

Falafel Wrap (Plant based) (V)
Crispy chickpea falafel with crisp lettuce and tomato, smothered in creamy guacamole - **9**

Wild Mushroom, Garden Pea & sage Risotto (GF) (V)
Creamy risotto enriched with butter and parmesan. Topped with crispy sage leaves – 18

Please see our special board for more choices

Children's menu also available

Sides

Koffman Chunky Chips - 4

(add cheese for 1)

Seasonal Vegetables - 4

Mixed Salad - 4

Onion Rings - 4

Bread Rolls and Netherend Butter – 3

Puddings

Sticky Toffee Pudding
Date and treacle sticky toffee pudding, coated in rich toffee sauce. Served with hot vanilla custard, double cream or vanilla ice cream. A must try for pudding lovers - **6.5**

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 - **8**

Salted Caramel Chocolate Torte (Contains Almonds G.F)
Velvety Belgian chocolate torte, oozing with malden salted caramel, adorned with vanilla scented crème chantilly - 8

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. Served with hot custard, double cream or vanilla ice cream - **6.5**

Ice-Cream Scoop - 2
Please ask for today's selection

Affogato
2 scoops of vanilla ice cream served with a double shot of espresso - **6**

Liqueur Coffee

Finish your meal with a Whisky, Brandy or Cointreau Coffee – **5**

If you have any food intolerances or dietary requirements please speak with a staff member. All dishes are freshly made to order; during busy periods service may take a little longer.