

THE WHITE HORSE SUNDAY MENU

Starters

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 nigella seeds and finished off with a wedge of lemon (GF) 8

Halloumi Fries

Authentic Cyprus halloumi dusted with oregano seasoned flour, deep fried till crisp accompanied with a chilli, garlic and ginger dip 8 (GF)

Olives and Focaccia

Marinated mixed olives with our made in house focaccia accompanied by a balsamic and oil dip 6

Mains

Traditional Sunday Roast

All served with roast maris piper potatoes, yorkshire pudding, sauteed savoy cabbage and leeks, carrots & garlic & rosemary roast cauliflower and our own delicious gravy.

Succulent slow roast topside of English beef 19

Succulent breast of chicken filled with our own sage & onion stuffing, wrapped in serrano ham & roasted to perfection 18

Roast loin of pork with crispy crackling & sage and onion stuffing 18

Mushroom and mixed bean roast (plant based) 17

Children's or small size Sunday Roast Available

Doggy roast dinner available

Chicken Milanese

Tender chicken breast wrapped in panko parmesan breadcrumbs, shallow fried, drizzled with ranch dressing and served with dressed salad and koffmann chunky chips 18

Goats Cheese Salad

Pan fried french goats cheese, served on dressed salad with earthy beetroot and toasted walnuts. Drizzled with balsamic glaze and served with a warm bread roll and netherend butter £17 (GF available)

Fish and Chips

Fillet of creamy white skinless haddock deep fried in our local ale beer batter, served with Koffman chunky chips and a choice of sweet garden or earthy mushy peas. It doesn't get more traditional than this 16

Fresh Herb Risotto

Aromatic fresh herbs combined with garden peas, green beans & courgettes in a creamy risotto finished off with a sprinkling of nutritional yeast. Plant based, GF 16

Aubergine & Tomato Curry

Slowly braised aubergines in a fragrantly spiced tomato sauce, finished with freshly picked coriander. Served on fluffy basmati rice with a warm flatbread & stokes mango chutney £17

Sides

Koffman Chunky Chips £3

(add cheese for £1)

Seasonal Vegetables £3

Mixed Salad £3.5

Bread Rolls & Netherend Butter £2.50

**Please see our specials board for more choices
Children's menu Available**

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

Lemon Posset

Irresistibly creamy & zesty lemon posset, served with a crumbly homemade Viennese whirl 6

Salted Caramel Chocolate Torte

Velvety Belgian chocolate torte, oozing with malden salted caramel, adorned with vanilla scented crème chantilly (Contains Almonds G.F) 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 6

Ice-Cream

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

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