THE WHITE HORSE SUNDAY 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**

Coronation Chicken Lettuce Boats (GF)
Mildly spiced coronation chicken. Served in gem lettuce boats - **8**

Sunday Roasts

All served with roast maris piper potatoes, yorkshire pudding, sauteed hispi cabbage and leeks, roast carrots, cauliflower cheese & 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**

Roast butternut squash and cannellini beans scented with sage encased in a flaky pastry lattice with all the Sunday trimmings and fragrant thyme cauliflower (Plant based) - **17**

Children's or small size Sunday roast available
Doggy roast dinner available

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**

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

Turn over for more delicious choices and sweet treats

Curry of the Week

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

Traditional Greek salad (GF available) (V)
Salty feta cheese, cherry tomatoes, mixed olives, cucumber & oregano, drizzled with olive oil & served with a warm bread roll and Netherend butter - **15**

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**

Belgian Dark Chocolate & Roasted Pecan Roulade (GF)
Served with a berry compote - **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.