

THE WHITE HORSE DINNER MENU

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 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

Salads

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)

Sweet Potato Wrap

Spiced sweet potato, smashed cannellini beans with sliced vine tomatoes, vegan mayo and crisp lettuce. Served with a dressed salad and koffmann chunky chips (Plant based) 9

Mains

Fish & Chips

Fillet of creamy white skinless haddock deep fried in our local ale beer batter with koffmann chunky chips, sweet garden or earthy mushy peas 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 koffmann chunky chips 16
Add cheese or bacon for 1.50 each
(GF available)

The Now Legendary Chicken and Leek Pie

Tender chunks of chicken and sauteed leeks in a delicious creamy white wine sauce encased in our crumbly suet pastry. Served with seasonal vegetables and either Koffman chunky chips or buttered new potatoes and of course a jug of gravy 17

Our Famous Chilli Nachos

Slow cooked chilli con carne, topped with melted mozzarella with santa maria tortilla chips, tangy guacamole & soured cream. Good to share or keep to yourself (GF) 18

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

Rump Steak

Juicy 8oz English rump steak, cooked to your liking, accompanied by half a grilled vine tomato, sauteed mushrooms, chunky chips and a small dressed salad 19.
Add garlic butter or café de paris sauce (spiced herb) for £2.50 extra

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

Bread Rolls and 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!