

THE WHITE HORSE 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. 6

Haloumi Fries

|Authentic Cyprus haloumi dusted with oregano seasoned flour, deep fried till crisp accompanied with smoked paprika mayo and a salad garnish 7

Salads and Sandwiches

Classic Chicken Caesar salad

Tender strips of chicken cooked to order on a salad featuring crunchy croutons and a creamy garlic dressing, with crisp romaine lettuce and parmesan shavings 14

Goats cheese salad

Pan fried tangy goat's cheese and grilled pears served on mixed leaves and diced summer vegetables, drizzled with our own flavourful dressing 14

Coronation Chicken Pasta Salad

Tender chunks of chicken and tricolour fusilli pasta sublimely dressed in a madras and mango mayo with spring onions and plump sultanas served on crunchy green leaves 14

Sandwiches served in toasted ciabatta and accompanied with chips and dressed salad

Fish fingers

Cod fillet fish fingers with sliced cucumber, romaine lettuce and tartare sauce 8

Classic bacon, lettuce and tomato

Grilled smoked bacon with juicy vine tomato and mixed leaves 8

Cheese, tomato and red onion

Mature cheddar cheese, melted with juicy vine tomato and sweet red onion 7

The Plant Based One

Crispy chickpea falafel resting on grilled aubergine, sliced vine tomato and mixed leaves and garlic mayo served on a gluten free brioche bun 8

Mains

Fish and chips

Fillet of creamy white skinless haddock deep fried in our Little Ox beer batter with Koffman chunky chips, sweet garden or earthy mushy peas 15

The White Horse Ploughmans Lunch

A real feast consisting of gala pork and egg pie, mature cheddar cheese and sliced local ham. Accompanied with, borretaine balsamic pickled onions and homemade chutney with a little salad on the side 14

Thai style butternut squash curry

Butternut squash, fine beans and bell peppers slowly simmered in a rich and spicy coconut and peanut sauce. Served with fluffy basmati rice and fragrant coriander. Plant based 15

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 16

Beef burger

8oz minced steak burger in a toasted American gourmet bun with lettuce, sliced vine tomato and red onion. Served with Koffman chunky chips 14

Sides

Koffman Chunky Chips £3.00
(add cheese for £1.00)

Seasonal Vegetables £3.00

Mixed Salad £3.50

Bread Rolls & Netherend Butter £2.50

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, black cherry and peanut brownie

Warm chocolate brownie with black cherries and swirls of peanut butter topped with Food Heaven vanilla ice-cream. Plant Based 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

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!