

# 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 smoked paprika 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 smoked paprika mayo 8

### **Olives and Focaccia**

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

## Mains

### **Traditional Sunday Roast.**

Succulent slow roast topside of English beef 19

Tender chicken breast on the bone with sage and onion stuffing 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**

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

### **Chicken & Chorizo Salad**

Whole chargrilled chicken breast, with crispy chorizo & drizzled with caesar dressing. Served with a warm bread roll and netherend butter 17

### **Goats Cheese Salad**

Pan fried goats cheese served on crisp mixed leaves with grilled pears and toasted walnuts accompanied by a warm bread roll and netherend butter (V).16

### **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

### **Puttanesca Linguini**

Rich and tangy tomato sauce covering mixed olives with linguini and topped off with zingy capers. (Plant based) 16

### **Roast vegetable Paella**

Roast spring vegetables simmered into a delicious saffron scented arborio rice with half a chargrilled lemon (GF, plant based) 16

### Sides

Koffman Chunky Chips £3  
(add cheese for £1)

Seasonal Vegetables £3

Mixed Salad £3.5

Bread Rolls & Netherend Butter £2.5

**Please see our specials board for more choices**

## 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 Roulade**

Decadent dark Belgian chocolate roulade filled with a rich and creamy ganache and fresh raspberries. Served with a jug of double cream. G.F. 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

### **Ice-Cream**

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

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

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!