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 chilli, garlic & ginger dip 8

Olives and Focaccia

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

Salads

Chicken, Sweetcorn & Bacon Salad

Whole chargrilled chicken breast, scattered with crispy bacon pieces. Served on crisp mixed leaves with sweetcorn kernels & ranch dressing, a warm bread roll & netherend butter 18

Halloumi, Apple & Red Pepper Salad

Pan fried halloumi served on crisp dressed salad leaves with grilled peppers & sliced apple drizzled with balsamic dressing. Served with a warm bread roll (V).

17

Sweet Potato Wrap

Spiced sweet potato, smashed cannellini beans with sliced vine tomatoes, vegan mayo and crisp lettuce served with a dressed salad and Koffman chunky chips

Mains

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

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 Koffman chunky chips 16

. Add cheese or bacon for £1.50 each

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 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 £3.5
Bread Rolls & Netherend Butter £2.5

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. G.F. 7 Contains Almonds

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 icecream 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 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!