ALLERGENS

If you have specific allergies please discuss with a member of staff.

The White Horse

Quaff, Trough & Bed Down

CONDIMENTS & CUTLERY

Your server will bring condiments and cutlery to your table.

Starters

Halloumi Fries (V) 6.50
Mixed salad, sweet chilli dip.

Cajun Chicken Strips 6.95
Served on mixed leaves with garlic mayonnaise.

Soup of the Day (V) 6.50
Homemade soup served with a petit pain bread.

Hot 'n' Spicy Creel Prawns 6.95
King prawns coated in a pwnchy rice flake, red pepper and parsley crumb. Served on a bed of rocket with sriracha sauce.

The Stack 6.95
Grilled black pudding, streaky smoked bacon, fried egg, served on a bed of rocket with a peppercorn sauce.

Main Courses

Homemade Beef Lasagne 14.25
Served with garlic ciabatta slice and salad bowl.

James White Cumberland Sausage Ring 14.75
Creamy mash potato, roasted bawama shallots and fresh thyme. Finished with rich gravy and a side of seasonal vegetables.

Souvlaki Plate 14.95
Choice of pork, chicken or halloumi skewers served with Greek salad bowl, a portion of hand cut chips, flat bread and tzatziki dip.

Belly Pork 16.95
Oven roasted belly pork with black pudding, apple and red onion. Served with new potatoes, seasonal vegetables and a cranberry jus.

Salmon Fillet 15.75
Pan fried salmon fillet with white wine, tarragon and cream sauce, served with new potatoes and seasonal vegetables.

Cajun Chicken Gratin 14.95
Grilled chicken breast, topped with peppers, jalapeños, tomato sauce, cheese and herbs, baked in the oven, served with hand cut chips and salad bowl.

Sweet and Sour Vegetables (V) 11.95
Vegetable mix panfried with a Chinese sweet and sour sauce. Served with white rice and prawn crackers. Add chicken or pork 3.50.

Steak and Ale Pie - The White Horse Favourite 14.95
Prime chunks of locally sourced beef in a rich ale gravy with buttery shortcrust pastry, served with hand cut chips and seasonal vegetables.

House Salad 14.25
Lettuce, tomato, cucumber, onion, peppers, coleslaw, beetroot, boiled egg with a balsamic dressing. Choose from rump steak, chicken breast or grilled halloumi.

Traditional Fish & Chips 15.50
Battered haddock, hand cut chips, mushy peas and tartare sauce.

Scampi 11.95
Wholetail scampi, hand cut chips, garden peas and tartare sauce.

Vegan Lasagne (VE) 13.95
Layered baked lasagne with roasted vegetables in a rich tomato and herb sauce and topped with vegan cheese. Served with garlic ciabatta slice and salad bowl.

Burgers

Burgers in a toasted bun with lettuce and tomato, served with hand cut chips, coleslaw and onion rings.

Plain Jane Burger 13.50
As it comes - but nothing is plain about our Jane!

C & B 14.50
Melted cheese and crispy bacon.

Halloumi 14.95
Topped with grilled halloumi and sweet chilli sauce.

Black and Blue 14.75
Topped with black pudding and Stilton.

Cheesy Garlic Mushroom 14.50
Topped with seasoned garlic field mushroom and cheddar.

Choose your burger

6oz Steak Burger | Chicken Breast | Cajun Chicken Breast | Moving Mountain Plant Burger

Double up your burger 4.50

From the Grill

All served with roasted tomato, field mushroom and onion rings.

James White 8oz Sirloin Steak 18.25

10oz Gammon 14.75
With fried egg and/or grilled pineapple ring.

Mixed Grill 21.50
Rump steak, gammon steak, sausage, pork steak, lamb chop, fried egg.

Choose a potato	Choose a side	Add the extras	
Hand cut chips	Garden peas	Creamy peppercorn sauce	3.75
Mash potato	Mixed salad	House gravy	3.50
New potatoes	Coleslaw	Creamy Stilton sauce	4.25
	Seasonal vegetables	6 pieces of scampi	4.50

Desserts

Burgess of Beverley Ice Cream Trio 4.95
Your choice of strawberry, chocolate or vanilla ice cream. Served with sauce and a wafer.

Apple, Pear and Blueberry Crumble 6.25
Served with either custard, cream or ice cream.

Warm Chocolate Brownie 6.50
Ice cream and chocolate sauce.

Raspberry and White Chocolate Cheesecake 6.50
Served with pouring cream.

Banana Split 6.50
The retro classic, halved banana; strawberry, chocolate and vanilla ice cream, whipped cream and lashings of sweet sauce and a wafer.

Sides

Hand Cut Chips	4.25
Cheesy Chips	4.95
Onion Rings	4.25
Garlic Ciabatta	4.25
Cheesy Garlic Ciabatta	4.75
Coleslaw	2.95
Homemade Onion Rings	2.95
Side Salad	3.25
Mixed Seasonal Veg	3.25
New Potatoes	3.95
2 x Sliced Bread & Butter	1.00

Lunch Special

A selection of smaller portions from our main menu
Available Monday to Saturday 12 - 4

2 COURSE 13.50 | 3 COURSE 15.95

Starters

Soup of the Day (V)
Homemade soup, served with a petit pain bread roll.

Chicken Strips
Chicken fillets coated in fajita spices, served on a bed of lettuce.

Halloumi Fries (V)
Deep fried halloumi served with mixed salad and a sweet chilli dip.

Mains

Ham & Eggs
2 slices of cooked ham, 2 eggs, hand cut chips and garden peas.

Medium House Salad
Choice of grilled halloumi or chicken strips. Lettuce duo, tomato, cucumber, onion, peppers and coleslaw.

Scampi
Wholetail scampi, hand cut chips, peas and tartare sauce.

3 oz Beef Burger
3 oz burger served in a brioche bun with tomato, lettuce. Served with hand cut chips. Add bacon & cheese 1.50.

5 oz Gammon Steak
Grilled gammon steak with fried egg or pineapple, hand cut chips and garden peas.

Sweet & Sour (V, VE)
Vegetable mix pan fried with Chinese sweet and sour sauce and served with white rice and prawn crackers.

Desserts

Duo of Ice Cream
A choice of two scoops.

Crumble and Custard
Chef's crumble of the day served with custard.

Ciabatta Pizzas & Ciabattas 12 - 4

All served with salad garnish and a mound of Pipers Anglesey sea salt crisps.

Ciabatta Pizzas

Cheese & Garlic Mushroom	6.95
Cheese & Tomato	6.55
Chicken & Ham	6.75
Roasted Vegetable	6.55
Ham & Pineapple	6.55

Ciabattas

Fish Finger & Tartare Sauce	6.55
Bacon, Lettuce & Tomato	6.55
Ham, Tomato & Lettuce	6.25
4oz Rump Steak & Mushroom	7.50
Sausage & Caramelised Onion	6.75
Savoury Cheese & Red Onion	6.25
Cajun Chicken and Garlic Mayo	6.75
The White Horse Club Sandwich	8.50

Roast chicken, crispy bacon, lettuce, tomato, mayonnaise on toasted bread (brown or white).

Upcoming Occasion?

Birthdays - Wakes - Retirements - Leaving Party - Christenings - Clubs or Groups - Anniversary

Chat with a member of staff to see if we can help.

ALLERGENS

Please be aware that all dishes are produced in a kitchen where nuts, gluten and other allergens are present. We cannot guarantee that any food items are completely free of allergens due to the risk of cross contamination. All meat weights are uncooked weights. Fish, Poultry and Shellfish dishes may contain bones and/or shell. Should you have allergen concerns please discuss with a member of our team and we will endeavour to assist with your requirements. The oil used in our kitchens contains GM modified ingredients.