

Starters

PAN SEARED KING SCALLOPS — £7.50

King Scallops cooked with Chilli & Garlic with fresh salsa pomegranate and coriander oil

CHICKPEA FALAFEL (V) — £5.50

Served with Avocado puree, mint yoghurt, home made flatbread and a fresh chopped salad

TERIYAKI BEEF — £7.00

Teriyaki style beef oniglet with Asian slaw and sesame brittle

PRAWN & SMOKED SALMON COCKTAIL — £6.50

mixed leaf salad, tomato and cucumber in a maryrose sauce

MOULES MARINIERE — £7.00

The classic mussel dish in a white wine and garlic sauce with crusty bread

Mains

DUO OF LAMB — £16.95

Lamb cutlet, pulled lamb shoulder croquette, artichoke puree baby carrots tender stem broccoli, & Jus

PORK TENDERLOIN — £13.95

Pancetta encrusted pork tenderloin, pressed apple, potato fondant, creamed cabbage, baby carrots and jus

COD & MUSSELS — £13.95

Baked cod loin, with mussels and clam meat in a fennel & Saffron broth, turned new potatoes and a coconut foam.

FISH & CHIPS — £11.95

Fish & Chips as you remember them! Cooked in the old fashioned way in beef dripping with mushy peas and homemade tartar sauce.

STEAK & ALE PIE — £12.50

Hand risen steak and ale pie, bone marrow mash potato creamed leeks and seasonal vegetables

RIBEYE STEAK — £16.95

served with wild mushrooms, roasted shallots Dauphinois potatoes, bone marrow, tender stem broccoli and jus

~ Why not add a peppercorn or blue cheese sauce for £2.50 ~

SPICED CAULIFLOWER (V) — £11.95

Spiced roasted cauliflower, pomegranate and coriander, with cous-cous, smoked tempura cauliflower and a sesame dressing.

VENISON HAUNCH — £16.95

Haunch of Venison with celeriac puree, baby carrots, asparagus, morel mushroom and jus.



The White Horse Inn
A' la Carte menu

ALLERGENS

Please inform our staff about any food allergies you may have. We will happily inform you of any ingredients we use.