



## WINTER MENU 2018

### STARTERS



- SOUP OF THE DAY, HOMEMADE BREAD £5.50  
JERUSALEM ARTICHOKE PANNACOTTA, GREY MULLET CEVICHE, HERB CRUMBLE £6.50  
ROASTED BEETROOT, BUTTERNUT SQUASH, APPLE AND CRISP SHALLOTS £6.25  
TWICE BAKED CHEESE SOUFFLE, ELDERBERRY GEL £6.95  
GAME AND FOIS GRAS TERRINE, ROASTED LOCAL PEAR £7.95

### MAINS



- BEER BATTER HADDOCK FILLET, HAND CUT CHIPS, MUSHY PEAS £13.25  
WHITE HORSE BURGER, GRILLED HALLOUMI, SUNDRIED TOMATO, SEASONED HAND CUT CHIPS £13.75  
CHARGRILLED STEAK, HOUSE SALAD, SEASONED HAND CUT CHIPS POA  
CATCH OF THE DAY – SEE OUR BOARD FOR DETAILS POA  
HANDMADE BEETROOT AND FETA BURGER, GEM LETTUCE, BEEF TOMATO, SEASONED HAND CUT CHIPS £13.50  
BRAISED RICHARDSONS BEEF, CARAMELISED ONION, COFFEE CREAM AND MASHED POTATOES £15.95  
BALLOTINE OF CHICKEN, PARMA HAM, CELERY ROOT, MUSHROOM KETCHUP £14.50  
GRILLED PORK CUTLET, SALSIFY, QUINCE AND CREAMED SAVOY CABBAGE £15.25  
SHORTCRUST PASTRY TART, JERUSALEM ARTICHOKE, LEEK AND WHITE BEAN £13.50

### SIDES

- HAND CUT CHIPS – SKINNY FRIES – NEW POTATES – ONION RINGS – HOUSE SALAD – VEGETABLES £3.50

### DESSERT



- PUMPKIN AND BITTER CHOCOLATE TART, RAISIN AND SMOKED SALT £6.95  
LIQUORICE POACHED PEAR, FENNEL ANGLAISE, THYME OIL £6.95  
FROMAGE BLANC, NUT BISCOTTI, CONFIT CITRUS £6.95  
AFFOGATO – A SCOOP OF HOMEMADE VANILLA ICE CREAM AND A SHOT OF ESPRESSO £5.25  
TWO SCOOPS OF HOMEMADE ICE CREAM OR SORBET £4.00

PLEASE ASK A MEMBER OF STAFF FOR ANY DIETARY AND ALLERGY INFORMATION

