



WINTER MENU 2019

STARTERS



- SOUP OF THE DAY, HOMEMADE BREAD £5.50
BLACK TREACLE CURED SALMON, SWEET AND SOUR RHUBARB £7.25
CONFIT DUCK TERRINE, BLACKBERRY KETCHUP, BRAISED LENTILS £6.95
TAGLIATELLE OF KOHLRABI, FRESH HORSERADISH, CHARRED CARROTS £6.25
HOME SMOKED PORK SHOULDER, TRADITIONAL SAUERKRAUT AND BAY LEAF OIL £6.25

MAINS



- BEER BATTERED HADDOCK FILLET, HAND CUT CHIPS, MUSHY PEAS £12.95
WHITE HORSE BURGER, CHEDDAR AND TOMATO, SEASONED HAND CUT CHIPS £13.75
CHARGRILLED RIBEYE STEAK, HOUSE SALAD, SEASONED HAND CUT CHIPS £22.50
SAUCES: PEPPERCORN / BLUE CHEESE / RED WINE AND MUSHROOM £3.00
CATCH OF THE DAY – PLEASE SEE THE BOARD FOR DETAILS POA
BEETROOT AND CARROT BURGER, TOMATO CHUTNEY AND HAND CUT CHIPS £12.95
ROASTED LOIN OF VENISON, SWEDE FONDANT, CHICORY AND PEAR £19.00
BURNT LEEK AND GOATS CHEESE RISOTTO, CARAWAY AND CHERVIL OIL £12.50
PAN FRIED CHICKEN BREAST, TAGINE OF CHICK PEAS AND LENTILS £14.00

SIDES

- HAND CUT CHIPS – SKINNY FRIES – SEASONAL VEGETABLES – ONION RINGS £3.50

DESSERT



- RHUBARB AND BLOOD ORANGE DUCK EGG CUSTARD AND MIRIN £6.75
DARK CHOCOLATE NEMESIS, POLENTA AND RAPESEED, CHOCOLATE SORBET £6.95
APPLE TART TATIN, SPICED PARSNIP SORBET £6.75
AFFOGATO – A SCOOP OF HOMEMADE VANILIA ICE CREAM AND A SHOT OF ESSPRESSO £5.25
TWO SCOOPS OF HOMEMADE ICE CREAM OR SORBET – PLEASE ASK FOR TODAYS FLAVOURS £4.00
SELECTION OF CHEESE AND BISCUITS £8.25

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