



## MAIN MENU 2019

### STARTERS

- SOUP OF THE DAY – SEE OUR BOARD FOR DETAILS £5.50  
PAN FRIED CRAB CAKE, PICKLED CARROT, OLD BAY MAYONNAISE, CORIANDER £6.95  
ENGLISH ASPARAGUS, CONFIT EGG YOLK, PICKLED FENNEL £6.25  
SOUS VIDE PIGEON BREAST, BLACK PUDDING, PINK ONIONS, BROAD BEANS £6.50  
ALFRED ENDERBY SMOKED SALMON, APPLE AND BEETROOT MAYONNAISE £7.25

### MAINS

- BEER BATTERED HADDOCK, HAND CUT CHIPS, GARDEN PEAS AND HOMEMADE TARTARE £12.95  
CHARGRILLED RIB EYE STEAK, HOUSE SALAD AND HAND CUT CHIPS £23.00  
HANDMADE BEEF BURGER, CHEDDAR CHEESE, BACON AND HAND CUT CHIPS £13.25  
CATCH OF THE DAY – ASK FOR DETAILS POA  
HOME COOKED BEEF RAGU, FRESH PASTA, BASIL PESTO AND PARMESAN £12.95  
CHICKEN AND PRAWN GUMBO, STEAMED RICE, CORN BREAD £14.25  
THAI GREEN VEGETABLE CURRY, STEAMED RICE, PICKLED CUCUMBER £12.95  
TRADITIONAL FALAFEL, ROASTED CAULIFLOWER, HOUSE SLAW £12.50  
WHITE HORSE SMOKEHOUSE PLATTER - SMOKED BEEF AND SLOW COOKED PORK SHOULDER,  
HOUSE SLAW, GRILLED CORN, SKINNY FRIES £14.95

### SIDES

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

### DESSERT

- MISSISSIPPI MUD PIE, HOMEMADE MARSHMALLOWS, VANILLA ICE CREAM £6.95  
HOMEMADE BREAD AND BUTTER PUDDING, SPICED RUM BANANA AND ORANGE £6.25  
COCONUT PARFAIT, ROASTED PINEAPPLE, COCONUT FLAKES £6.75  
AFFOGATO – A SCOOP OF HOMEMADE VANILIA ICE CREAM AND A SHOT OF ESSPRESSO £5.25  
TWO SCOOPS OF SORBET OR ICE CREAM – ASK FOR TODAY'S FLAVOURS £4.00  
PECORINO CHEESE, GROUND COFFEE AND BASTON HONEY £5.95  
CHEESE AND BISCUITS – SELECTION OF CHEESE AND ARTISAN BISCUITS £8.25

PLEASE ADVISE US OF ANY DIETARY OR ALLERGY REQUIREMENTS