

WHITE HORSE

B A S T O N

SMALL PLATES/STARTERS

Any 3 plates for 15.95

SOUP OF THE DAY	8.00	BEETROOT FALAFEL (gf pb v)	6.50
MIXED MARINATED OLIVES (gf pb v)	4.95	MARINATED FETA (gf v)	7.00
TEMPURA PRAWNS	9.00	SERRANO HAM	8.50
HOMEMADE BREAD	4.50	HALLOUMI FRIES (gf v)	7.50
with balsamic & extra virgin oil		CHORIZO AL VINO (gf)	7.95
MUSHROOM CROQUETAS	7.50	HUMMUS served with warm bread	5.95
BOQUERONES (marinated anchovies)	7.50		

LIGHTER DISHES

WHITE HORSE FRENCH DIP		12.50
Roast beef, swiss cheese, confit garlic, panceys bakery bread & beef jus for dipping		
POUTINE (classic Canadian staple)		7.00
Skinny fries, curd cheese and homemade gravy		
GREEK SALAD	small- 9.50	large- 14.25
CLASSIC CAESAR SALAD	small- 9.50	large- 14.25

CLASSIC DISHES

FISH AND CHIPS (gf)	16.50
Curry sauce, mushy peas & tartare sauce	
WHITE HORSE BEEF BURGER	15.00
Swiss cheese, red onion mayonnaise, rosemary & garlic fries	
RIB-EYE STEAK	28.00
Caesar salad, triple-cooked chips	
WHITE HORSE BEETROOT & FETA BURGER	15.00
Rainbow salad & fries	

MAINS

SEA BASS EN PAPILOTE	22.75
Samphire, chorizo, lemon, white wine, tomatoes, and olives served with new potatoes, mixed greens	
MARINATED FLAT IRON CHICKEN BREAST	16.75
Lemon, herb & courgette couscous & spicy red pepper piperade	
CANNELLONI	15.00
Baby spinach, Confit garlic, vegan cream cheese, Provencal sauce, homemade focaccia & salad	
CONFIT DUCK LEG	17.50
Farmhouse sauté, chorizo, scallion, served with sugar snap peas & red wine jus	

SIDES

Chips	4.75	Mixed green vegetables	5.25
Skinny fries	4.75	Rainbow mixed salad	4.95

Please advise a member of staff of any food allergies or requirements you may have before ordering

(gf)- gluten free

(pb)- plant based

(v)- vegetarian