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## Sunday menu - sample

### to start

rich French onion soup served with warm breads	5.50
warm goats cheese salad over a dressed leaf mixed salad, with olives, sun dried tomato and pesto	6.75
classic prawn and crayfish cocktail mixed in a Marie Rose sauce and served over crisp dressed salad	7.00
home-made ham hock terrine wrapped in pancetta with fruity chutney and toasted malted grain bread	6.75
crispy whitebait with red onion and tomato salsa and tartare sauce	7.00
anti pasti of dried and cured meats with hazelnut and rocket pesto and warm breads	8.75

### main courses

roasted leg of Romney salt marsh lamb	14.00
Sussex topside of roast beef, homemade Yorkshire Pudding	14.00
very slow roasted shoulder of Brogdale apple fed pork, served with crackling	14.00
free-range chicken breast (on the bone), homemade sausage, sage and red onion stuffing	12.00
<i>all served with fresh vegetables, roast potatoes and rich gravy</i>	
toasted pistachio, mixed nut and stilton roast with a cream and field mushroom sauce, roast potatoes and fresh vegetable	12.00
Whitby Bay breaded scampi tails with dressed salad, chips and tartare	12.00
pan roasted barramundi steak over sweet potato and chilli mash and wilted spinach with a chilli tomato dressing	13.00

### Sunday sides

Yorkshire pudding - 1.50

sausage meat stuffing - 1.50

Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones.