



THE WHITE HORSE

STARTERS

- homemade soup of the day served with warm breads 5.75
- crispy blanched whitebait with tomato and red onion salad and homemade tartare sauce 7.25
- baked camembert with hazelnut and rocket pesto and warm breads 7.50
- classic prawn and crayfish cocktail served on a bed of crisp leaves, with buttered granary bread 7.25
- grilled goats cheese salad with olives and sun-dried tomatoes, served over dressed leaves 7.25
- homemade chicken liver pate with fruity chutney, salad garnish and toasted breads 6.75
- nachos grandes with beef (or bean) chilli, melted cheese, salsa and soured cream 8.25 (or as main 12.00)
- shell on king prawns, gently sauteed in garlic, lime and chilli butter, served with warm breads 8.75

STEAKS

*40 day matured steaks, hung on the bone and air chilled, sourced from the Butcher of Brogdale
Our steaks are pan fried to order and served with dressed salad and chips*

- 10oz rump 16.00
- 8oz ribeye 18.00
- or something special, our 8oz fillet 28.00
- add a sauce - port and stilton, peppercorn, diane or truffle jus, 3.00 or have a surf 'n' turf (two king prawns) 4.00

ROAST DINNERS

- Sussex roast beef, Yorkshire pudding, roast potatoes, gravy and vegetables 14.00
- tender roasted salt marsh leg of lamb with roast potatoes, gravy and vegetables 14.00
- pistachio and mixed nut roast, with a mushroom cream, roast potatoes and vegetables 12.00 (v or vg)
- very slow roasted shoulder of Brogdale pork with crackling, roast potatoes, vegetables and rich gravy 14.00
- Roasted chicken breast (on the bone), sausage, sage and onion stuffing, roast potatoes, gravy and vegetables 12.00

BURGERS

- all served in a gourmet burger bun, with chips, dressed salad and coleslaw
- homemade 8oz beef burger 11.00
- spicy falafel and spinach burger with chilli jam and melted 9.00 (v or vg)
- plant based meat style burger and peri peri mayonnaise 11.00 (v or vg)
- add a topping : cheddar or blue cheese 50p grilled bacon 1.50 or portion of chilli 3.00

MAIN DISHES

- rich beef bourguignon with creamy mashed potato and fresh vegetables 13.00
- hand carved gammon ham served with free range egg and chips 11.00
- handmade Brogdale sausages with mashed potato, beef gravy and vegetables 11.00 (v or vg)
- beef (or bean) chilli with rice and soured cream 12.00 (v or vg)
- West Indian style curried beef, served with rice and peas £14.00
- Whitby Bay scampi, homemade tartare sauce, chips, fresh lemon and dressed salad 13.00
- line caught beer battered cod fillet with homemade tartare sauce, chips and garden peas 14.00
- fresh salmon steak with a red pepper and tomato velouté, and served with sauteed potatoes and vegetables 14.00
- chargrilled chicken and crispy bacon salad, served with warm breads 12.00
- handmade luxury fishcakes (haddock/cod/salmon) over wilted spinach, with a tarragon beurre blanc 15.00

SIDE DISHES

- portion of chips 2.50 or with cheese 3.00 - garlic bread 3.00 or with cheese 3.50. - mixed bread basket 2.50
- battered onion rings 3.00 - homemade coleslaw 2.50 - dressed mixed salad 2.50. - vegetable platter 2.50

v = vegan option available - vg = vegetarian option available – please ask about our gluten free options

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. All weights approximate when uncooked. Written allergy information is available on request.