



THE WHITE HORSE

STARTERS

- Homemade Soup of the Day served with warm breads 5.50
Crispy Blanched Whitebait with tomato and red onion salad with homemade tartare sauce 7.00
Baked Camembert with confit of garlic and rosemary and warm breads 7.50
Classic Prawn and Crayfish Cocktail served on a bed of crisp leaves, with buttered granary bread 7.00
Grilled Goats Cheese Salad with olives, sun-dried tomatoes and rocket & hazelnut pesto 6.75
Homemade Ham Hock Terrine in Pancetta with fruity chutney and toasted malted grain bread 6.75
Anti Pasti of Dried and Cured Meats with hazelnut and rocket pesto and warm breads 8.75
Nachos Grandes with chilli, melted cheese, salsa and soured cream 7.75

MAINS

- Confit Duck with Bavarian cabbage, port and quince jus and sautéed potatoes 15.00
Pan Roasted Barramundi Steak over sweet potato and chilli mash and wilted spinach with a chilli tomato dressing 13.00
Very Slow Roasted Shoulder of Brogdale Pork with crackling, roast potatoes, vegetables and rich gravy 14.00
Rich Beef Bourguignon with creamy mash and fresh vegetables 11.50
Hand Carved Gammon Ham served with free range egg and chips 10.75
Classic Sausage (3) and Mash with beef gravy and vegetables 10.75
Beef Chilli with rice and soured cream 11.00

FISH AND SALAD

- Whitby Bay Scampi Tails with homemade tartare sauce, chips, fresh lemon and dressed salad garnish 12.00
Line Caught Beer Battered Cod Fillet with homemade tartare sauce, chips and garden peas 13.00
Fresh Smoked Haddock Fillet in a tempura batter, with dressed leaves, chips and lemon mayonnaise 12.00
Salad of Cured And Dried Meats with olives, rocket and hazelnut pesto, manchego cheese and warm breads 12.00
Chargrilled Chicken and Crispy Bacon Salad over dressed leaves, served with warm breads 11.50
Tempura of King Prawns with salad, sweet chilli dressing and warm breads 13.00
Seared Tuna Steak served over lemon mayonnaise dressed salad with boiled egg, sweet peas and new potatoes 13.00

BURGERS

- Homemade 6oz beef burger served in a warm brioche bun, with chips, dressed salad and homemade coleslaw 10.00
Add a topping : Cheddar or Blue Cheese 50p Halloumi Cheese or Back Bacon 1.50 Portion of Chilli 3.00

STEAKS

- Our aged steaks are pan fried to your liking, served with dressed salad and chips
8oz Ribeye 18.00 10oz Fillet 24.00 7oz Rump 14.00
Add a sauce Port and Stilton, Diane or Truffle Jus 3.00 or Surf 'n' Turf (two king prawns) 4.00

VEGETARIAN

- Mixed Bean Chilli served with rice and sour cream 10.00
Grilled Halloumi Cheese, field mushroom and blue cheese burger served in a warm brioche bun with chips, dressed salad and homemade coleslaw 9.00
Spicy Falafel and Spinach Burger with chilli jam and melted Cheddar served in a warm brioche bun with chips, dressed salad and homemade coleslaw 9.00
Nut Roast of toasted pistachios, mixed nuts and Stilton with a port and Stilton sauce, roast potatoes and vegetables 12.00
Nachos Grandes with mixed bean chilli, melted cheese, salsa and soured cream 11.00

SIDES

- Portion of Chips 2.50 with cheese 3.00 Garlic Bread 3.00 with cheese 3.50 Warm Mixed Bread Basket 2.50
Battered Onion Ring 2.50 Homemade Coleslaw 2.50 Dressed Mixed Salad 2.50 Seasonal Vegetable Platter 2.50

PLEASE ASK TO SEE OUR DESSERT MENU