

GRAZING

Bowl of olives we just add a little crushed garlic & fresh rosemary £3.50 (v)

Selection of crusty bread, our own soda bread Charlie's Cheshire butter & rapeseed oil & apple vinegar £3.50 (v)

Pub platter-Cheese & leek pasty, Black pudding Scotch egg, Giles Shaw's organic smoked salmon, Baked Kidderton ash goats cheese, potted shrimps, chicken liver & brandy pate, beetroot hummus & homemade soda bread £18.00

STARTERS

*Autumn soup of the day homemade soda bread,
Charlie's butter £5.00*

*Gile's Shaws lightly smoked organic salmon 'Gin &
tonic', Juniper crème fraiche, Hunter's gin & Jeffery's
of Chester tonic syrup £8.50*

*Glazed Kidderton ash goat's cheese, roasted beets,
charred orange, homemade granola £6.50 (v)*

*Bacon & cheese croquette, smoked bacon & Cheshire
cheese, chilli and pineapple jam £5.75*

*Chicken liver & brandy pate, red onion marmalade &
homemade rye bread bloomer £6.95*

*Scotch egg Bury black pudding, sausage & panko,
apple cider chutney £6.50*

*Menai mussels smoked bacon, cabbage & Cheshire
Cat ale £7.50 / £14.50 (with fries)*

*Seared scallops, crushed peas, Parmesan crisp, salsa
verde £12.50*

MAINS

Breast of Gressingham corn fed chicken with buttery mash, Cheshire cheese & leek pasty, sticky chicken jus £14.50

Weetwood ale battered haddock, twice cooked chips, bashed peas, chunky tartare sauce £13.50

12 Hour braised shin of beef with beer mustard mash, chive dumpling & caramelised carrot £14.50

Soy glazed confit duck crisp Asian vegetable, watermelon & spiced cashew salad £12.50

Welsh ground beef burger mature cheddar, smoked streaky bacon, sourdough bun, sweet mustard ketchup £14.50

Wild mushroom & spinach risotto poached hen's egg, truffle roasted celeriac & butternut £12.50 (v)

Grilled sea bass fillet, saffron braised potato, confit tomatoes, rocket & salsa verde £14.75

*Welsh char grilled 10oz sirloin steak dripping & red wine shallots, Wirral watercress & crumbled Stilton salad,
peppercorn sauce, twice cooked chips £22.50*

Pan roasted cod loin, shrimp butter, roast sweet potato & cumin seed mash, fine beans & wilted spinach £16.50

Autumn salad, roasted beets, pomegranates, baby spinach, roasted red onion & homemade granola £8.50 (v)

Add corn fed chicken breast, hake fillet or 8oz Welsh rump for £5

Pie of the week, market price

Margherita pizza buffalo mozzarella, sun blushed tomatoes, basil pesto £9.50

Pepperoni pizza, Cobble Lane English pepperoni, fresh red chili, charred spring onion & rocket £11.00

*Confit corn fed Gressingham chicken pizza, roasted squash, smokey mushroom marmalade, charred corn
& Wirral watercress £11.50*

*Chilli & garlic king prawns with habanero salsa base, charred red peppers,
chopped coriander & saffron mayo £13.95*

SIDES

Skin on fries £3.00

Buttery mash £3.00

Buttered seasonal vegetables £3.00

Braised new potatoes £3.00

Weetwood ale battered onion rings £3.50

PUDS

Sticky toffee pudding toffee sauce, honeycomb ice cream £5.75

Dark cherry Bakewell sponge pudding almond milk custard £6.00

“Apple Crumble” Bramley apple compote, granola crumble & jug of custard £5.75

Warm chocolate brownie raspberry & Oreo cookie ice cream £5.75

Lemon & strawberry ‘Eton Mess’ sundae £5.75

lemon curd, citrus macerated strawberries, meringue

Gooseberry & ginger cheesecake, green apple sorbet £5.75

Cheese plate £8.50

Stilton, Smoked Appleby Cheshire, Kidderton Ash goats’, sticky fig relish, Eccles cake

Here’s a little something to cheer you up your January Blues.

50% OFF SELECTED DISHES ONLY.

Available Monday to Friday from Monday 1st January till Friday 2nd February. Offer cannot be used in conjunction with any other offer or promotion, subject to availability. Sides and Children’s menu not included. In order to redeem the promotion, the booking must be placed in advance over the phone or online thewhitehorsechester.co.uk

*Other vegetarian options available. (v) denotes vegetarian dishes. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don’t hesitate to talk to a member of our*