

NIBBLES

Stone Baked Flat Breads (v) - £3.75
Garlic Butter & Rocket or Sun-Blushed Tomato,
Mozzarella, Ripped Basil

Hot & Spicy Korean Wings - £4.00
Chilli & Coriander Jam

Breaded Cod Cheek "Scampi" - £4.50
Chunky Tartare Sauce

Moroccan Lamb Sausage Roll - £4.00
Bloody Mary Ketchup

Warm Haggis Scotch Egg - £4.00
Homemade Brown Sauce

Mixed Olives - £3.50

STARTERS

Confit Duck Leg Hash - £6.50
Stout Sauce, Poached Duck Egg

Menai Mussels - £6.25
Cider & Spring Onion Sauce, Sour Dough

Chickpea, Cumin & Coriander Cakes (v) - £5.50
Olives, Feta, Cucumber, Rocket Salad, Harissa Dressing

Pan Fried Wild Mushrooms (v) - £5.75
Garlic & Cream Sauce, Brioche Toast

Tea Smoked Mackerel - £5.50
Cucumber, Avocado, Pickled Fennel Salad, Chive Cream

"Ham, Egg & Chips" - £5.75
Pressed Ham Hock, Chilli & Pineapple Jam, Fried Quails
Egg, Polenta Chips

LUNCH & LATER

Smoked Bacon & Brie - £7.50
Open Flatbread, Cranberry Sauce

Seafood Club Sandwich - £9.50
King Prawn Marie Rose, Hot Smoked Salmon,
Gem Cucumber

Goats Cheese, Hummus, Stem Broccoli
& Beetroot (v) - £7.50
Open Flat Bread

Citrus Cured Salmon - £14.50
Fennel, Avocado, Apple & Board Bean Salad,
Crisp Breads

Super Food Salad (v) - £12.50
Quinoa, Puy Lentil, Chick Pea, Avocado, Kale, Beetroot,
Pomegranate, Spinach

Tandoori Chicken Salad - £13.50
Wild Rice, Baby Gem, Carrot, Vine Cherry Tomatoes,
Mini Poppadums

The White Horse Burger - £12.50
Coarse ground, hand pressed burger, sweet mustard
ketchup, brioche, smoked bacon, cheese, onion rings,
iceberg, beef tomato & a pickle

Bit of Quiche - £12.50
Bit of Salad

MAINS

Beer Battered Haddock - £12.50
Proper Chips, Not So Mushy Peas, Chunky Tartare Sauce

Pie of The Week - Market Price
What's It with Today?

Award Winning Traditional Pork & Leek Sausage
& Mash - £10.50
Buttered Seasonal Greens

Braised Shoulder of Lamb - £16.50
Dauphinoise Potatoes, Chantey Carrots, Stem Broccoli

Chicken Breast "Coq Au Vin" - £13.50
Chicken Cooked in Roasted Shallot, Mushroom, Bacon &
Rich Red Wine Sauce with Creamed Mash & Green Beans

Mediterranean Lasagne (v) - £10.50
Charred Vegetables, Tomato, House Salad &
Garlic Flatbread

Grilled Sea Bass - £14.50
Truffle & Celeriac Puree, Sea Vegetables, Sorrel Butter

Five Bean Chilli (v) - £10.50
Wild Rice, Tortilla Chips & Sour Cream

GRILL

Lamb Kofta Kebab - £13.50
Pomegranate, Mint Yogurt, Aioli, Fries

Sweet Cured Bacon Chop - £11.50
Buttered New Potatoes, Stem Broccoli, Mustard Sauce

10oz Sirloin - £19.50
10oz Rump - £16.50
Served with Garlic Field Mushroom, English Watercress & Oven Roasted Tomato, Proper Chips, & a Choice of Ale & Peppercorn Butter, Peppercorn Sauce, Blue Cheese Sauce or Garlic Butter.

SIDES

Half Pint of Fries (v) - £3.00

Champ Mash (v) - £3.00

Roast Roots (v) - £2.50
With Garlic Butter

Buttered New Potatoes - £3.00

Roasted Cauli Cheese (v) - £3.00

Beer Battered Onion Rings - £3.00

STONE BAKED PIZZAS

Margherita (v) - £9.00
Mozzarella, Sun-Blush Tomatoes, Ripped Basil

American Hot - £10.00
Pepperoni, Fresh Chilli, Red Onion

Goats Cheese (v) - £9.50
Pesto Base, Pine Nuts, Rocket, Olive, Charred Vegetables

Smoked Salmon - £11.50
Caper, Red Onion Avocado, Salsa Verde

Chicken - £11.50
Roast Squash, Corn Cob, Mushroom

“Cornish Pasty” Calzone - £12.50
Slow Braised Beef, Roasted Peppery Roots, Homemade Brown Sauce

SUNDAY ROAST

2 Courses £15.95 | 3 Courses £18.95

The humble Sunday Roast is everyones favourite meal of the week and ours comes with melt in the mouth Red Tractor Beef, served with a fluffy Yorkshire pudding and all the usual suspects. Ask about our alternative roast of the week.

DESSERTS

Sticky Toffee Pudding - £5.75
With Toffee Sauce & Honeycomb Ice Cream

Cambridge Burnt Cream - £5.50
(Crème Brûlée to Me & You)
Shortbread Biscuits

Bread & Butter Pudding - £5.50
Apricot Sauce & Clotted Cream

Warm Chocolate Brownie - £5.75
Vanilla Ice Cream & Chocolate Sauce

Baked Apple Crumble & Custard Cheesecake - £5.50
Blackberries & Green Apple Sorbet

Hot Waffle 'Suzette' - £5.50
Clementine's & Orange Ice Cream

(v) - Vegetarian. Due to the presence of nuts in our restaurant, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchen. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information. Meat weights uncooked. Please ask to see our Gluten Free menu.