



THE WHITE HORSE

We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly-cooked dishes every time.

Disclaimer - We are a CASHLESS venue



NIBBLES & BREADS

Marinated olives (pb) (v) (gf) 5

Pork scratchings 4.95

Whipped feta dip (v) (gf option with bread swap) 8.50

with roasted garlic oil, chilli, lemon, toasted pine nuts & grilled flat breads

Hummus & olives with flatbread (v) (gf option with bread swap) 8.95

STARTERS & SMALL PLATES

Soup of the day

ask team member for more details

Halloumi fries (v) 8.50

chilli, mustard & honey dressing

Cheeseburger croquette 8.95

with ketchup, cheese sauce, pink pickled onions

Black Bomber Cheddar cheese croquettes (v) 7.95

pickled walnut mayonnaise

Lamb kofte balls 8.95

with braised tomato sauce, yoghurt & grilled flatbreads

Roasted aubergine & harissa baked fritters (v)(pb)(gf) 8.95

harissa mayo, pink pickled onions & lime

Chicken Wings 9.50

2 options to choose from:

Hot honey Sauce OR Buffalo sauce with truffled blue cheese dip

SHARERS

1kg of chicken wings 21.95

2 options to choose from:

Hot honey Sauce OR Buffalo sauce with truffled blue cheese dip

Greek Mezze platter (v) 15.95

feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread

Roasted garlic camembert 23.50

(gf option with bread swap)

with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt

Nachos (v) 14.95

with melted cheese sauce, guacamole, tomato salsa, sour cream & jalapeños

Charcuterie for two 15.95 (gf option with bread swap)

chorizo, salami, Parma ham, pickles, marinated olives & baked sourdough

SIDES

Chilli & garlic roasted broccoli (gf) (v) 5.50 | Skin-on fries (pb) (v) 5.50 | Summer green leaf salad (pb) (v) (gf) 5

Tater Tots (v) 6.50 | Sweet potato fries (pb) (v) (gf) 5.50 | Beer battered onion rings (pb) (v) 4.50

Triple-cooked chips (pb) (v) | Padron peppers (pb) (v) 5.50

PUB CLASSICS

Fish & Chips 19.50

beer battered haddock, triple cooked chips, mushy peas & tartare sauce, lemon

Add on: Curry Sauce (pb)(v) 2.50

225g Rump steak (gf) 26

dressed watercress, fries & peppercorn sauce

Cheeseburger (gf option with bread swap) 18.50

Monterey Jack cheese, burger sauce, London Pride braised onions, pickles & tomato, served with house coleslaw & skin on fries

Add ons: Mrs Owton's streaky bacon 2.50 | Onion rings (pb) (v) 2.50

Plant-based cauliflower bhaji burger (pb) (v) 17.95

with tamarind & date chutney, cucumber & mint yoghurt, pickled red onion, served with skin on fries (gf option with bread swap)

Bangers & mash 16.50

Corporal sausages with creamed potato, peas, jus & crispy onion

Braised beef & ale pie 19.50

crushed minted peas, red wine gravy & a choice of mash or chips

Chicken, Smoked Bacon & Leek Pie 19.50

with creamed potato, crushed minted peas & red wine gravy

MAINS

Pan-roasted salmon 23 (gf)

with long stem broccoli, sauce vierge & roasted new potatoes

Lamb chops 22 (gf)

with courgette, mixed seed & chilli salad with a lime dressing

Grilled half chicken 20.50 (gf) (25 minutes cook time)

black garlic butter glaze, dressed watercress salad & skin on fries

Crispy basil polenta (pb) (v) 18.95

with piquillo peppers, black olive, smoked almonds, sauce vierge

Baked sweet potato & fregola salad (pb) (v) 15.95

with spinach, pomegranate, chickpeas & topped with tahini dressing

Add ons: Chicken 4 | Feta (v) 2.50

Greek Salad (pb) (v) (gf) 15.95

plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing

Add ons: Chicken 4 | Feta (v) 2.50

The Admiral's fish pie 21.95 (gf)

tiger prawn, poached salmon & haddock topped with mash & seasonal vegetables

Shepherd's pie 19.50 (gf)

Lamb & apricot curry, topped with carrot & swede mash

Wild garlic & aged Parmesan risotto (v)(gf) 16.50

candied black olives, goat's curd, blended oliva oil

Head Chef: Abdelmjid Khoumari

Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

(v) vegetarian, (pb) plant-based (gf) gluten free



Allergens/Nutrition

