



THE WHITE HORSE

Nocellara Olives £5.5 (vg)

Cauliflower Croquettes £9 (v)

Sourdough Bread £4.5 (v)

Padron Peppers with Smoked Maldon Salt £9 (vg)

Creamed Leek & Potato Soup & Toasted Sourdough £9.5 (v)

Sauteed Wild Mushrooms w garlic, Rosemary & Thyme on Toasted Sourdough Topped w Gorgonzola 9(v)

Sauteed Chilli & Garlic King Prawns with Toasted Ciabatta £12.5 (sf)

Chicken Liver Pate, Toasted Sourdough with Chutney £12

38 Day Aged Grass Fed HG Walter Strip Loin £28

Lake District Farmer Porchetta w Arrista stuffing £26

Stout Braised Lamb Shoulder £28

Free Range Roast Chicken £24

Homemade Roast Root Vegetable & Mixed Nut Wellington £20 (v,vg option)

All Roasts Served with Roast Potatoes, Seasonal Greens, Root Vegetables,

Yorkshire Pudding & Homemade Gravy

Add - Small Cauliflower Cheese £7 / Large Cauliflower Cheese £12

Fresh Mafalde Pasta, Spicy Sausage Ragù, Fennel Seeds, Breadcrumbs & Parmesan £14/£19

Battered Atlantic Haddock, Chips, Tartare Sauce & Crushed Garden Peas £20 (gf)

Roasted Mediterranean Vegetable Salad, Charred Cos lettuce & Chili Aioli dressing £18 (vg)

Add - Grilled Chicken £8

Fries, Roast Potatoes, Seasonal Greens, Cos Lettuce Salad with Parmesan Shavings £4.5 each

Caramelized Basque Cheesecake w Coffee Gel & White Chocolate Crumb £9.5

Chocolate Brownie (Vanilla) Ice Cream Sundae £9.5 (v)

Apple Crumble with Vanilla Custard £9 (v)

Selection of Sorbets - Lemon, Mango, Raspberry £8 (vg)

Artisan Gelato - Chocolate, Wild Strawberry, Vanilla £8 (v)

Brie, Bath Soft Cheese, Cropwell Bishop Stilton & Quince Jelly £10/£17 (v)

*Please inform your floor staff if you have any allergies, (vg) - vegan, (gf) - gluten free, (so) - soya
(sf) shellfish, (df) - dairy free, (n) - nuts, (v) - vegetarian, (se) - sesame*

Due to all dishes being made in house, wait times may vary.

A discretionary 12.5% service charge will be added to your bill