

# MENU

AT



## THE WHITE HORSE

We do all we can to ensure everything on the menu is made entirely from scratch in our kitchen.

All of our ingredients are fresh, sustainable and ethically sourced through independent producers.

Our meat comes from Gill Wing Organic Farm in East Sussex and Swaledale, a rare breed farm in West Yorkshire.

We will always try to cater for dietary requirements, so please let us know if you have any requests before ordering. We have information on any allergens available behind the bar, so please ask if required.

### SMALL PLATES

Ham Hock Terrine, Cornichons, Toast	6.5
Spiced Cauliflower Fritter, Lime Yoghurt	6
Poached Pear, Goats Cheese & Walnut Salad	7
Smoked Salmon, Pickled Vegetables, Sourdough, Butter	7
Fried Halloumi, Roasted Red Peppers, Rocket, Chili & Tomato Salsa	8.5

### MAINS

Spiced Root Vegetable & Chickpea Stew, Yogurt, Flatbread	12
Wild Mushroom, Leek & Gruyere Pie, Mashed Potato	12.5
Soz Onglet Steak, Garlic Butter, Rocket, French Fries	16
Wandle Battered Hake & Chips, Mushy Peas, Tartar Sauce	13

### SIDES

Green Salad	4
Hand Cut Chips	4
French Fries	3.5

### PUDDING

Apple & Pear Crumble, Crème Fraiche	6.5
Sticky Toffee Pudding, Clotted Cream	