

SUNDAY

AT



THE WHITE HORSE

We do all we can to ensure everything on the menu is made entirely from scratch in our kitchen, using ingredients sourced through local independent suppliers.

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

We will always try to cater for dietary requirements, please let us know if you have any requests before ordering.

MUSIC ALL WEEKEND

WITH DJ'S FROM
9pm FRIDAY &
SATURDAY

LIVE JAZZ
FROM 3pm SUNDAY

SMALL PLATES

Spinach Hummus, Smoked Paprika Seed Mix, Flat Bread (Vegan)	6.5
Baba Ghanoush, Pistachios, Pomegranate, Flatbread (Vegan)	6.5
Ham Hock Terrine, Cornichons, Toast	6.5
Smoked Siracha Wings, Lemon & Lime Aioli	6.5

MAINS

Organic Gill Wing Farm Roasted Chicken Breast	17
Organic Gloucester Old Spot Pork Belly	17
9 Hour Braised Swaledale Lamb Shoulder	17.5
Mushroom Wellington (Vegan)	14
Nut Roast – Almond, Hazelnut, Pistachio, Sweet Potato (Vegetarian)	14

All Sunday Roasts are Served with Roast Potatoes, Carrots, Hispi Cabbage, Slow Cooked Courgettes, Honey Glazed Parsnips, Yorkshire Pudding & Gravy

SIDES

Hand Cut Chips	4
French Fries	4

PUDDING

Chocolate & Orange Tart, Chantilly Cream	6
Vanilla Brûlée, Prunes, Brandy	6