

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

DRINKS

| | |
|--------------|---|
| Bloody Mary | 8 |
| Mulled Cider | 3 |

BAR SNACKS

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|----------------|-----|
| Smoked Almonds | 3.5 |
| Olives | 3.5 |

SMALL PLATES

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| Olive Oil Hummus, Smoked Paprika Seed Mix, Flat Bread | 7 |
| Baba Ghanoush, Pistachios, Pomegranate, Flatbread | 7 |
| Chicken & Cheddar Croquettes, Chilli Marmalade | 6.5 |
| Smoked Siracha Chicken Wings, Spring Onion | 6.5 |

MAINS

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| 9 Hour Braised Swaledale Lamb Shoulder | 18 |
| Gloucester Old Spot Pork Belly | 17.5 |
| Roast Chicken Breast | 17 |
| Nut Roast – <i>Walnuts, Pistachios & Almonds</i> | 14 |
| Mushroom Wellington | 14 |

All Sunday Roasts are Served with Roast Potatoes, Carrots, Hispi Cabbage, Beetroot Puree, Honey Glazed Parsnips, Yorkshire Pudding & Gravy

PUDDINGS

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| Pear & Blueberry Crumble, Vanilla Ice Cream | 6 |
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