

# 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**

### TO DRINK

Bloody Mary	8
Rhubarb Collins	8
Negroni	8

### BAR SNACKS

Smoked Almonds	3.5
Olives	3.5

### SMALL PLATES

Olive Oil Hummus, Seeds, Flatbread	5.5
Beetroot Cured Salmon, Horseradish Crème Fraiche, Crispy Capers	7
Grilled Aubergines, Green Tahini, Pomegranate	6
Mozzarella & Cheddar Croquettes, Red Onion Jam	5.5
Pork Rillettes, Cornichons, Toast	6.5

### ROASTS

Highland Rib of Beef (for 2 to Share)	40
Herb Fed Gill Wing Farm Chicken	16
Braised Swaledale Lamb Shoulder	18
Gloucester Old Spot Pork Belly	17.5
Mushroom Wellington (Vegan)	14
Nut Roast – Walnut, Almonds, Pine Nuts (Vegetarian)	14

All Sunday roasts are served with roast potatoes, carrot & swede, spring greens, Yorkshire pudding & gravy

### SIDES

Cauliflower Cheese	5
Roast Potatoes	3.5
Spring Greens	2
Carrot & Swede	2