



THE
WHITE HORSE

MAIN MENU – SPRING 2017

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.

While you wait: Selection of breads with olive oil, butter & balsamic vinegar 3.95, bowl of olives 2.75

STARTERS

Freshly made soup of the day, granary bread 5.25

Smoked Haddock, spring onion & horseradish croquette, topped with a poached egg 7.25

Chinese style duck, layered with spring onion, cucumber & wonton pastry drizzled with Plum & Hoi sin sauce 7.25

Smoked Mackerel, Anchovy & sun dried tomato salad, vinaigrette dressing 6.95

Genuine German bratwurst, sauerkraut, potato salad & Bavarian sweet mustard 6.95

Flour dusted Calamari & Whitebait with freshly made tartar sauce 7.25

(V) Toasted goat's cheese & red onion marmalade pastry tart with a fresh tomato salad 6.95

Pan seared King Scallops, slowly cooked pork belly, crackling, black pudding crumb 8.95

A sharing plate for two, with a selection of Italian meats, sun dried tomatoes, olives, pickles & caper berries with warm ciabatta £13.95

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SPRING SALADS

Tuna Niçoise made in the French style with tinned tuna, green beans, hard boiled eggs, olives, new potatoes, cos lettuce & anchovies 12.95

Chicken Waldorf salad, with pan fried chicken breast, grapes, walnuts, apple, celery, mixed leaves, mayonnaise and herb croutons 12.95

Pan fried chicken, new potato & bacon salad in a hot honey & wholegrain mustard dressing, mixed leaves 12.95

(V) Greek salad with Feta, Olives, cherry vine tomatoes, cucumber, red onion, oregano, Olive oil dressing, 12.95

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“THE SKIPPER'S CATCH”

Please remember to look at our fish board, for a choice the freshest, most sustainable & wonderful fish we can find, simply grilled or pan fried with a choice of potatoes, vegetables & parsley butter.

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MAIN COURSES

Grilled lamb cutlets, creamy mash, selection of vegetables, mint & redcurrant gravy 14.95

Pan fried, bread crumbed, chicken “schnitzel”, topped with a fried hen’s egg, dressed salad & French fries 13.25

Lightly battered cod fillets served with thick cut chips, crushed peas & homemade tartar sauce 12.95

A “proper” chicken & ham short crust pastry pie, selection of vegetables, roast baby new potatoes, pot of gravy 13.95

Our own slowly cooked rack of pork ribs in a smoky BBQ sauce & thick cut chips 14.25

White Horse burger in a brioche bun topped with Swiss cheese & bacon, tomato relish, dressed salad & thick cut chips 12.95

Tuna, king prawn & swordfish kebabs, brushed with Thai spices with a Thai green vegetable curry, coriander chutney, prawn crackers 14.25

Fish pie with cod, smoked haddock, prawns, salmon & leeks, cheddar cheese mash, selection of vegetables, crusty roll & butter 13.95

10oz Smoked Gammon steak, pineapple & fried hen’s egg, cherry vine tomatoes, thick cut chips 13.95

Our curry of the day (see blackboard) served with Pilau rice, poppadum & Naan bread 13.95

Pan fried Calves Liver, crispy Parma ham, Colcannon mash potato, baby onion gravy 14.95

(V) Halloumi cheese burger, marinated in chilli & lime, field mushroom & tomato served in a brioche bun with thick cut chips & salad 12.95

(V) “Mac’n’Cheese”, freshly cooked macaroni , in a creamy Cheddar cheese sauce, topped with crunchy brioche breadcrumbs served with dressed green salad & garlic bread 11.95 (add bacon topping 1.25)

Hand cut, 28 day aged, grass fed, 10oz sirloin of beef steak, slowly roasted cherry vine tomatoes, rocket salad, thick cut chips 19.95

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A BIT ON THE SIDE

All at 3.00

French fries, Thick cut chips, Sauté Potatoes, Garlic Bread, New Potatoes, Onion Rings, Mixed Salad, Selection of vegetables, Cole slaw

SPECIALS BOARD:

We always have a steak on our *Specials Board*.

Please see the blackboard for the steak of the day and all our other specials

Important Notes & Allergy Advice:

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

*Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.
We only have one fryer with common fryer oil & one grill.*

***Please speak to a member of staff if you have a food allergen or food intolerance.
A full list of allergens that could be on our menu is available at the bar.***

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.

Why not get our *Newsletter*, via email, which shows all our functions, special offers and new menus.

Just leave your email address at the bar, or sign-up via our website:

www.whitehorseampfield.co.uk