



## WHITE HORSE AT AMFIELD - MENU MARCH 2022

### STARTERS

Za'atar spiced fried Halloumi with seared baby plum tomatoes & Pomegranate molasses 7.95  g/f

Thai fish cakes with chilli, mango & lime dipping sauce 7.95 g/f

Charred mackerel fillet with a tomato, shallot & fresh coriander ceviche 8.95 g/f

New England clam & Pancetta Chowder 8.95 g/f

Duck liver parfait rolled in French butter, Ciabatta thins, plum chutney 8.95 g/f

Butternut & Ginger soup, Thyme croutons, crusty granary bread 6.95  g/f

Salt & Pepper squid, Oriental salad, fresh coriander, sweet chilli dipping sauce 7.95

A classic king prawn cocktail with shredded baby gem in a Marie rose sauce 8.95/15.95 g/f

A salad of crumbled Goat's cheese, beetroot, walnuts & dried cherries, honey vinaigrette dressing 7.95/13.95  g/f

"Bang Bang" chicken; breast of chicken poached in Oriental spices, with a sweet chilli & peanut sauce, Asian slaw 8.95 g/f

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### MAINS

A full Pastry steak & ale pie, seasonal vegetable, roast baby potatoes, jug of gravy 14.95

Roast chicken breast stuffed with Mozzarella & cheddar, wrapped in Parma ham, with a wild mushroom sauce, tender stem broccoli & sauté potato 14.95 g/f

Indian railway 1<sup>st</sup> class mutton, potato & pea curry, spiced rice, chapati 16.95 g/f

Trio of fish; sea bass, red mullet & salmon topped with a tiger prawn with a creamy Bourride sauce, tender stem broccoli, new potatoes 18.95 g/f

Rump of lamb (served pink), fondant potato, tender stem broccoli, mint & redcurrant jus 19.95 g/f

Bombay Fish pie: Smoked haddock, king prawns, cod & salmon in a lightly curried cream & coconut sauce, topped with mashed potato sprinkled with toasted cumin seeds with warm chapati & mango chutney 16.95 g/f

Pan fried Calves liver, spring onion, bacon & potato cake, smoked streaky bacon, rich onion gravy 17.95 g/f


Battered fillets of North Atlantic cod, minted peas, our own tartar sauce, lemon wedge & chunky chips 14.95 g/f

Thick cut pork chop on the bone, crackling, black pudding & apple pie, green beans, sauté potato, gravy 17.95 *g/f*

6 hour cooked full rack of pork ribs in BBQ sauce, Cole slaw & skinny fries 17.95 *g/f*


Our own freshly made beef burger, topped with cheddar cheese & bacon, served in a toasted bun, baby gem lettuce, dill pickle, burger sauce & tomato, skinny fries 14.95 *g/f*


Hand cut thickly sliced gammon steak, pineapple, apricot & black pepper chutney, fried egg, thick cut chips 15.95 *g/f*


“Toad in the Hole,” three butchers’ sausages, Yorkshire pudding, mashed potato, onions & peas, beef gravy 13.95  available *g/f*


10oz, 28 day aged, Blackgate Farm sirloin steak, confit tomato, Portobello mushroom, thick cut chips 24.95 *g/f*


**Why not add a sauce to your steak? Blue Cheese or Green Peppercorn Each 2.75**

A Buddha bowl salad with crunchy chickpeas, red cabbage, pulses, tender stem broccoli, sunflower seeds, roast sweet potato, rainbow carrots, breakfast radish, sauerkraut & beetroot with Pomegranate molasses 14.95 

Freshly cooked macaroni in a cheddar sauce, baby tomatoes & breadcrumbs, served with garlic bread, pea shoots 13.95 


Plant based burger, topped with “cheese”, served in a toasted bun, baby gem lettuce, dill pickle, vegan mayonnaise & tomato, skinny fries 14.95  *g/f*

Madras vegan “lamb curry, spiced rice, mango chutney, chapati 14.95  *g/f*

Chilli con pollo: vegan “chicken” & five bean chilli, Mexican rice, nachos 14.95  *g/f*

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## 12” PIZZAS *g/f*

MARGHERITA - Fior di latte mozzarella & tomato sauce 11.95 

FULL MONTY - Salami Napoli, Parma ham, Pepperoni, bacon, fior di latte mozzarella, tomato sauce 13.95

CAPRA: Caramelised onion marmalade, goat’s cheese & Parma ham, tomato sauce 13.95

AMERICANA - Pepperoni, fior di latte mozzarella, tomato sauce, sweet bell peppers 13.95

DIABOLO - Nduja sausage, fior di latte mozzarella, pepperoni, fresh red chillies, sweet bell peppers 13.95

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## SIDES

Thick cut Chips 3.35, Skinny fries 3.35, Sweet potato fries 3.35, Buttered new potatoes 3.35, Olive oil garlic bread 3.95

Granary baguette with Olive oil & Balsamic vinegar 4.95, Tender stem broccoli 3.35, Halloumi fries 4.75

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## DESSERTS

French style crêpe with Nutella, strawberries & cream 6.95 ✓

Trio of mini cheesecakes, salted caramel, chocolate orange & lemon 7.75 ✓

Chocolate brownie, fresh strawberries & double cream sundae 7.95 🌱 available *g/f with ice cream*

Apple & blackberry crumble with vanilla ice cream 6.95 🌱 *g/f*

Sticky toffee pudding served with ice cream & toffee sauce 6.95 ✓

Dark chocolate & orange marmalade tart, vegan vanilla ice cream 6.95 🌱

Sicilian Lemon sponge pudding topped with a splash of Limoncello, Blood orange sorbet 7.25 ✓

Irish affogato; Vanilla ice cream, Baileys Irish cream, Espresso coffee to pour over 6.95 *g/f* ✓

English & French cheeseboard, celery, crackers & chutney 8.95 *g/f*

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## BAGUETTES & WRAPS

*(Monday to Saturday lunch time only)*

*g/f bread is available*

Butcher's sausages in Honey & coarse grain mustard baguette 8.50 🌱 available

Smoked streaky bacon & brie baguette 8.50 Piri Piri chicken, & baby gem wrap 8.50

Pulled pork & Cole slaw wrap 8.50 "Posh" lemon sole goujon "fish finger" & tartar sauce baguette 8.50 🌱 available

*All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request. Fish may contain bones. We only have one fryer with common fryer oil & one grill. Weights are pre-cooked. g/f means are or can be gluten free but might have to be changed*