



Menu January 2024

Starters & Light Meals

- Halloumi fries, sweet chilli dipping sauce 7.95 (v)
- Roquefort, pear & walnut salad, vinaigrette dressing 8.95 (v) (gfa)
- Lamb kofta, Greek salad, yoghurt & mint dressing 8.95 (gfa)
- Smoked haddock Rarebit with poached egg on toast 9.95 (gfa)
- Thai spiced Tom Yum prawn soup, granary bread 6.95 (gfa)
- Buffalo chicken wings, blue cheese dip, celery sticks 8.95 (gfa)
- Smoked mackerel pate served with Melba toast, lightly pickled cucumber 8.95
- Deep fried, bread crumbed Capricorn goats cheese topped with cranberry sauce 8.95
- Baked Portobello mushrooms stuffed with Stilton & bacon 8.95 (can be v without bacon) (gfa)

Main Courses

- Our own dry rubbed whole rack of pork ribs, BBQ sauce, Cole slaw, fries 24.95 (gfa)
- Deep fried whole tail scampi, our own tartar sauce, dressed salad & skin on fries 15.95
- Mignons of lamb slowly casseroled with shallots, vegetables & mushrooms in a red currant & mint gravy, baby roast potatoes 18.95 (gfa)
- Pan fried loin of cod on a bed of prawn & chorizo paella 19.95 (gfa)
- Slowly cooked pork belly, black pudding, Dauphinoise potato, green vegetables, apple gravy 18.95 (gfa)
- North African vegetable & apricot tagine served with mint & Harissa couscous 17.95 (ve) (gfa)
- Pan fried, Panko bread crumbed, chicken schnitzel, confit tomato, fried egg, dressed salad & skin on fries 17.95
- Pan fried calves liver, smoked streaky bacon, "Bubble & Squeak", onion gravy 19.95 (gfa)

Main Courses (continued)

Battered fillet of cod, mushy peas, thick cut chips, tartar sauce 17.95 (gfa)

add curry sauce £2

Hand crimped, short crust, full pastry, steak & ale Pie with roast baby new potatoes & green vegetables, jug of gravy 17.95

Gardener's Pie; lentil, mushroom & Quorn mince, mashed potato, green vegetables 14.95 (ve) (gfa)

Mac'n'cheese topped with Plum tomatoes, garlic bread 15.95

add smoked bacon or Jalapenos 1.50 each

28 day aged, grass-fed sirloin steak, portobello mushroom, confit tomato, fat chips 26.95 (gfa)

Add a sauce; Brandy & peppercorn or Blue Cheese 2.95

White Horse burger with cheese & bacon 16.95 (gfa)

All served in a toasted bun with dill pickle, burger sauce & skin on fries

Thick cut gammon steak, confit tomato, fried egg & thick cut chips 17.95 (gfa)

Spicy kidney bean, sweet corn & jalapeno burger, "cheese", Guacamole, toasted bun, tomato & skin on fries 15.95 (ve)

Pan fried fillets of sea bass, tenderstem broccoli, new potatoes, parsley butter 19.95 (gfa)

Butcher's Pork Faggots, garden peas, creamy mashed potato 15.95

add Yorkshire pudding for "Mole in the hole" for an extra £2

Hand tied butchers sausages, garden peas, creamy mashed potato 15.95

add Yorkshire pudding for "Toad in the hole" for an extra £2

Side Orders

Garlic bread 5, Fat chips 4, Skin on fries 4, Sweet potato fries 5, Dressed mixed salad 4, Dauphinoise potato 4

Tomato & shallot salad 4, Onion rings 4

Lunchtime Sandwiches

Served Wednesday – Saturday lunchtime only

All 8.95

Taw Valley Mature Cheddar & real ale chutney (v)

Toasted Brie & smoked streaky bacon

Battered fish fingers & tartar sauce

BLT; smoked streaky bacon, lettuce & tomato with mayonnaise

All served with salad garnish and crisps, Gluten-free bread is available

Lunchtime Snacks

“Croque Monsieur” 10.95

“Croque Madame” 11.95

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

*All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.*

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, g/f/a; gluten free available