

FOOD....

TO SHARE

Olives (VG)	£5
Rustic bread, confit garlic, salted butter (V/GFA)	£8
Baked camembert, confit garlic, house chutney, rustic bread(V/GFA)	£16.50
Ploughman's, ham, cheese, pork pie, rustic bread, pickles, chutney (GFA)	£14.50

SMALL PLATES

Oyster mushroom, garlic & parsley oil, rustic bread (VG/GFA)	£8
Burrata, tomato salad, basil pesto(V/GF)	£9
Beetroot carpaccio, rocket, goats cheese crumb(V/GF)	£9
Cornish mussels marinere, rustic bread(GFA)	£10 / £19.50
Black pudding scotch egg, apple slaw	£10
Chicken liver pate, house chutney, toasted brioche	£9
Salt & pepper squid, aioli	£9

SALADS

Watermelon, feta & mint(V/GF)	£16
Chicken Caesar(GFA)	£18
Confit duck, watermelon, hoisin & plum sauce(GFA)	£18

LARGE PLATES

Ravioli of the day, please ask for today's specials (V)	£18
Pan fried salmon, new potatoes, seasonal greens, caper butter sauce (GF)	£22
Chicken supreme, pancetta, mashed potato, broccoli, white wine & mushroom sauce (GF)	£18
Spinach & mushroom wellington, tomato & red wine ragu, crispy kale (VG)	£17
Slow braised beef brisket, horseradish mashed potato, tender stem broccoli, red wine jus (GF)	£19
Pan seared duck breast, celeriac mash, sauteed kale, blackberry jus (GF)	£24
Ale battered fish & thick chips, tartare sauce, minted peas	£18
The White Horse cheeseburger, house slaw, fries, crispy onion rings	£17
10oz dry aged Sirloin steak, confit mushroom, fries, peppercorn sauce (GF)	£32

SIDES

Tender stem broccoli	£4	Buttered mashed potato	£4	Truffle mac & cheese	£6
Thick chips or fries	£4	Crispy onion rings	£4		