

FOOD....

TO SHARE

Olives	£6
Rustic bread, confit garlic, salted butter	£8

SMALL PLATES

Baked camembert, confit garlic, house chutney, rustic bread	£12
French onion soup, gruyere crouton	£9
Beetroot carpaccio, roquette, goats cheese crumb	£9
Cornish mussels mariniere, rustic bread	£12 / £23
Black pudding scotch egg, appleslaw	£11
Smoked mackerel pate, toasted sour dough	£10
Smoked salmon, horseradish crème fraiche, pickled cucumber	£10

LARGE PLATES

Ravioli of the day, please ask for today's specials	£20
Pan roast cod loin, parmentier potatoes, samphire, mussels, white wine sauce	£23
Supreme of chicken kiev, cauliflower cheese, house salad	£19
Ale battered cod loin & thick chips, tartare sauce, minted garden peas	£20
The White Horse cheeseburger, house slaw, fries, crispy onion rings	£18
Spinach, mushroom & goats cheese wellington, tomato & red wine ragu, crispy kale	£19
Blade of beef & roast bone marrow pie, suet pastry, seasonal greens	£25
Confit duck leg, bubble & squeak rosti, braised red cabbage, red wine jus	£24
Herb crust rack of lamb, parsnip puree, savoy cabbage, mint jus	£35
Fillet of beef, buttered spinach, sauteed wild mushrooms, red wine jus	£36

SIDES

Seasonal greens	£4	Buttered mashed potato	£4	Cauliflower cheese	£6
Thick chips or fries	£4	Crispy onion rings	£4		