

THE WHITE HORSE DINNER MENU

Starters and Light Bites

Soup

Homemade soup of the day served piping hot with a warm bread roll and netherend butter. Ask your server for today's flavour 6

Prawn Cocktail

Plump Greenland prawns nestled on crisp, shredded iceberg lettuce in our own marie rose sauce, sprinkled with smoked paprika and finished off with a wedge of lemon 7

Halloumi Fries

Authentic Cyprus halloumi dusted with oregano seasoned flour deep fried till crisp accompanied with smoked paprika mayo 7

Olives and Focaccia

Marinated mixed olives with our made in house focaccia accompanied by a balsamic and oil dip 6

Salads

Chicken and Chorizo

Whole chargrilled chicken breast with strips of spicy chorizo served on a mixed salad with our tangy house dressing and finished off with creamy ceasar sauce 15

Goats Cheese Salad

Pan fried tangy goat's cheese and earthy beetroot and toasted walnuts served on mixed leaves with cherry tomatoes and cucumber drizzled with our own flavourful dressing 14

Pea and Potato Samosa

Large samosa filled with garden peas and chunks of potato warmly spiced and served with dressed salad and tomato relish (plant based) 8

Mains

Fish and Chips

Fillet of creamy white skinless haddock deep fried in our local ale beer batter, served with Koffman chunky chips and a choice of sweet garden or earthy mushy peas. It doesn't get more traditional than this 15

Beef Burger

80z minced steak burger in a toasted American gourmet bun with sliced, juicy vine tomatoes, lettuce and sliced red onion and chunky Koffman chips 14. Add cheese or bacon for £1 each

The Now Legendary Chicken and Leek Pie

Tender chunks of chicken and sauteed leeks in a delicious creamy white wine sauce encased in our crumbly suet pastry. Served with seasonal vegetables and either Koffman chunky chips or buttered new potatoes and of course a jug of gravy 16

Mixed Bean and Vegetable Chilli

Earthy mixed beans with mushrooms and sweet peppers in a smoky chilli sauce. Served on fluffy basmati rice with seasoned nachos and guacamole. (Plant based) 15

Rump Steak

Juicy 8oz English rump steak, cooked to your liking, accompanied by half a grilled vine tomato, sauteed mushrooms, chunky chips and a small dressed salad 18. Add peppercorn or stilton sauce for £2 extra

Butternut Squash and Sage Risotto

Flavourful chunks of butternut squash in a creamy risotto scented with fresh sage enhanced with creamy butter and parmesan cheese 15

Sides

Koffman Chunky Chips £3

(add cheese for £1)

Seasonal Vegetables £3

Mixed Salad £3.5

Bread Rolls & Netherend Butter £2.5

Please see our specials board for more choices

Children's menu Available

Puddings

Sticky Toffee Pudding

Date and treacle sticky toffee pudding, coated in rich toffee sauce, served with a jug of hot vanilla custard or double cream. A must try for pudding lovers. 6

White Chocolate Cheesecake

Indulgent white Belgian chocolate folded into silky mascarpone cheese and whipped double cream, housed on a buttery biscuit base and drizzled with a red berry syrup 7

Fresh Mint And Honey Pannacotta

Aromatic and creamy pannacotta scented with fresh mint, drizzled with honey and finished off with flaked chocolate (gluten free) 7

Traditional Fruit Crumble

Seasonal fruit gently simmered to tender perfection covered in a buttery vanilla scented crumble, served with a jug of hot custard or madagascan vanilla ice-cream 6

Ice-cream

A selection of ice-cream flavours available at £2 per scoop. Please ask for current flavours

If you have any dietary requirements or allergies, please speak with a staff member and we will be happy to assist you with your order

Be aware that the kitchen contains allergens

All of our dishes are freshly made to order. During busy periods, it might take us a little longer to deliver your meal to your table.

Please have patience with us, it will be worth the wait!