THE WHITE HORSE LUNCH 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 lemon wedge 7

Haloumi Fries

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

Sandwiches

Sandwiches served in White or Malted Bloomer Bread accompanied with chips and dressed salad Gluten Free seeded roll Available

Fish fingers

Cod fillet fish fingers with sliced cucumber, mixed leaves and tartare sauce 8

Classic bacon, brie and cranberry sauce

Grilled smoked bacon smothered in melted somerset brie with a hint of cranberry sauce 8

Cheese, tomato and red onion

Mature cheddar cheese, melted with juicy vine tomato and sweet red onion 7

Falafel

Crispy falafel with iceberg lettuce and tomato smothered in creamy guacamole 8

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 with Koffman chunky chips, sweet garden or earthy mushy peas 15

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 15 (plant based)

The now legendary chicken and leek pie

Tender chunks of chicken with soft sauteed leeks in a delicious creamy white wine sauce hugged by golden, crumbly suet crust pastry. Served with seasonal vegetables and a choice of buttered new potatoes or koffman chunky chips and of course a jug of gravy 16

Beef Burger

8oz minced steak burger in a toasted American gourmet bun with lettuce, sliced vine tomato and red onion. Served with Kofffman chunky chips 14 Add cheese or Bacon for an extra £1 each

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

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 icecream 6

Ice-cream

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