

THE WHITE HORSE

TO START (y) Soup of the day, toasted sourdough, whipped butter (g) Venison bonbons, smoked pumpkin purée with a red wine jus (g) Deep fried cockles, pickled cucumber, fennel & vanilla ketchup (rab bruschetta, lemon aioli, pickled radish with micro coriander (pb) Basil vegan feta whip, confit Heritage tomatoes, served with crostini (pg, n) Fig & artichoke quinoa salad, toasted cashews, apricot with miso dressing TO SHARE Fish platter: fish goujons, pickled cockles, creamed crab, smoked salmon, lemon & caper aioli, toasted sourdough, Blakeney leaf Vegan platter: basil vegan feta whip, sundried tomato hummus, basil falafel, grilled pitta bread, heritage tomato & pickled cucumber salad MAINS (g) Poussin, bacon croquette, braised carrots, buttered cavolo nero, jus (g) Pan seared sea bass, curried parsnip purée, cavolo nero, parmentier potato, jus (g) Pan seared sea bass, curried parsnip purée, cavolo nero, parmentier potato, jus (g) Pan seared sea bass, curried parsnip purée, cavolo nero, parmentier potato, jus (g) Pousendade beef burger, smoked Dapple, tangy tomato jam, pickled onions, skinny fries (g) Adnams beer battered haddock, minted mushy peas, hand cut chips with homemade tartar sauce (g) Pumpkin risotto, pine nuts, vegan Parmesan (g) Pumpkin risotto, pine nuts, vegan Parmesan
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(v, gf) Slow roasted garlic beetroot, Blakeney leaf, heritage tomato & artichoke salad, dehydrated olice 535 £17 crumb with orange dressing
(gf) Mackerel fillet, creamy mash potato, braised carrots, tenderstem broccoli with wholegrain mustard sauce £20
SIDES
(v) Hand cut chips 412 £4
(v) Skinny fries 412 £4
Side Salad 99 £3
Seasonal Greens 388 £4
Sourdough with whipped butter 306 £4

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED