

# THE WHITE HORSE

## TO START

	Kcal	Price
(v) Soup of the day, toasted sourdough, whipped butter	415	£7
(gf) Venison bonbons, smoked pumpkin purée with a red wine jus	417	£9
(gf) Deep fried cockles, pickled cucumber, fennel & vanilla ketchup	358	£9
Crab bruschetta, lemon aioli, pickled radish with micro coriander	426	£11
(pb) Basil vegan feta whip, confit Heritage tomatoes, served with crostini	338	£9
(vg, n) Fig & artichoke quinoa salad, toasted cashews, apricot with miso dressing	333	£9

## ROASTS

1/2 Poussin chicken, served with rosemary roast potatoes, braised red cabbage, roasted carrots & parsnips, buttered greens, Yorkshire pudding & gravy		£19
Herb crusted topside of beef, served with rosemary roast potatoes, braised red cabbage, roasted carrots & parsnips, buttered greens, Yorkshire pudding & gravy		£20
(vg) Vegan mushroom Wellington, served with rosemary roast potatoes, braised red cabbage, roasted carrots & parsnips, seasoned greens & gravy		£19

## MAINS

6oz homemade beef burger, smoked Dapple, tangy tomato jam, pickled onions, skinny fries	1076	£18
(gf, df) Adnams beer battered haddock, minted mushy peas, hand cut chips with homemade tartar sauce	1294	£18
(vg, gf) Pumpkin risotto, pine nuts, vegan Parmesan	698	£17
(v, gf) Slow roasted garlic beetroot, Blakeney leaf, heritage tomato & artichoke salad, dehydrated olive crumb with orange dressing	535	£17

## 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

(pb) = plant-based/vegan (v) = vegetarian (gf) = gluten free (n) = may contain nuts (df) = dairy free

For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcals a day.