



# WHITE HORSE

INN & RESTAURANT

## Sunday A La Carte

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|---|-------|
| <b>Aperitifs</b>  | 150ml |
| Crémant de Limoux - Domaine J Laurens - <i>France - a serious alternative to Champagne!</i> | 9     |
| Prosecco Rosé - <i>Italy</i>  | 8     |

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### Small Plates

|   |   |  |   |
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| Crispy chilli corn ( <i>gf, vn</i> )                    | 4 | Smoked almonds ( <i>gf, vn</i> )                             | 4 |
| Cauliflower cheese croquettes, chilli jam ( <i>v</i> )  | 7 | Gordal Picante olives ( <i>gf, vn</i> )                      | 6 |
| Homemade focaccia, olive oil, balsamic ( <i>vn</i> )    | 6 | Halloumi fries, chilli jam ( <i>gf, v</i> )                  | 8 |
| Duo of Cobble Lane cured salami ( <i>gf</i> )           | 8 | Beef carpaccio, chimichurri, rocket ( <i>gf</i> )            | 9 |
| Merguez sausage, cucumber yoghurt ( <i>gf</i> )         | 9 | Salt baked beetroot salad, feta, shallots ( <i>gf, vno</i> ) | 8 |
| Crispy Enoki mushrooms, ponzu sauce ( <i>gf, vn</i> )   | 8 | Salt cod fish cakes, curry sauce                             | 9 |
| Baked king prawn skewers, Gochujang glaze ( <i>gf</i> ) | 9 | Tempura chilli chicken, crispy kale ( <i>gf</i> )            | 8 |

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### Mains

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|---|----|
| Roast Sirloin of beef, horseradish cream ( <i>served pink</i> )   | 24 |
| Roast turkey breast, apricot, pork & sage stuffing, pig in blanket, cranberry sauce   | 21 |
| Castle View Farm slow roasted leg of lamb with rosemary & garlic, mint sauce ( <i>served pink</i> )   | 24 |
| Slow roasted cider pork belly, pork, sage & onion stuffing, Bramley apple sauce   | 22 |
| Duo of the roasts ( <i>choose from two of the above</i> )   | 27 |
| <i>All served with Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, braised red cabbage, roast parsnips &amp; carrots, cavolo nero, red wine jus</i> |    |
| Hot chicken, avocado, crispy smoked back bacon salad, bed of leaves, mustard dressing ( <i>gf</i> )   | 17 |
| Monkfish & prawn Massaman curry, Asian vegetables, fragrant Jasmine rice ( <i>gf</i> )  | 25 |
| Whipped tofu, sauteed Mediterranean vegetables, potato gnocchi, herb oil ( <i>vn, gf</i> )  | 20 |
| Rich mushroom ragu pappardelle, wild mushroom & parmesan ( <i>vn</i> )  | 23 |
| Nut roast, olive oil roast potatoes, braised red cabbage, carrots, market greens, gravy ( <i>vn, gf</i> )   | 20 |

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***Our Chefs will adapt dishes to suit your dietary requirements where possible***

*(v) vegetarian (vno) vegan option (vn) vegan (gf) gluten free (gfo) gluten free option*