

Evening Menu

STARTERS

Soup of the day, warm ciabatta 5.95

'Oink & Cluck' sauteed black pudding, Butcher's sausage & bacon, crispy hen's egg, apple puree, pea shoots 7.95

Pil Pil king prawns, aioli, toasted bread 6.95

(V) Vegetable croquettes – Broccoli & stilton, bubble & squeak, & spiced sweet potato croquettes, celeriac remoulade 5.95

Baked Camembert with rosemary & garlic, onion marmalade, bread & crudite (ideal sharer) 12.50

MAINS

Pan fried sea bass, lemon crushed new potatoes, brown butter & capers, baby spinach 17.95

Slow roasted free range pork belly, chilli & orange, buttered Hispi cabbage, Hasselback new potatoes, Bramley apple puree, matchstick apples 15.95

Rosies Pig cider glazed cold cut gammon, crispy poached egg, griddled pineapple, chips, peas 13.95

Spiced cauliflower steak, chickpea & harissa salad, wilted spinach, toasted almonds 12.95*

Parsnip risotto, roasted parsnip pieces, crispy sage, parsnip crisps, parmesan, pea shoots 12.95

10oz 28-day aged sirloin steak, dressed rocket, chunky chips 17.95 (Add mushrooms 1.50 | beef tomato 1.50 | onion rings 2.00 peppercorn sauce or garlic butter 1.75)

Slow cooked beef & ale pie, mashed potato, fresh vegetables, cooking jus 14.95
(Pies are cooked fresh so may take a little longer)

WH burger: two beef patties, burger sauce, cheddar, lettuce, tomato, gherkin, bacon, onion rings, fries 13.95

(Vg) WH falafel burger: burger sauce, cheese, lettuce, tomato, gherkin, 'courgacon', onion rings, fries 13.95

Beer battered Haddock & chips, crushed peas, tartare 14.95

SALADS

Cos & baby gem lettuce, tomato, Caesar dressing, olives, parmesan, croutons 10.95

Add chicken & crispy prosciutto 4.00

Add Halloumi & charred corn 4.00

SIDES

Southern fried mini chicken fillets 4.25 Onion rings 3.95

Chunky chips or fries 3.25

Side salad 2.95 Seasonal veg 3.00

DESSERTS

Sticky toffee pudding, creme anglaise, butterscotch 6.95

Chocolate brownie, vanilla ice cream 6.95

Apple, pear & gooseberry crumble, vanilla ice cream 5.95

Coconut rice pudding, pineapple & mango salsa (contains rum) 6.50 (vg)

Selection of ice cream & sorbets: from 3.95

(Vegan Vanilla Bean Ice Cream available)

children's menu

Tomato soup 2.50

Garlic bread 2.50

White Horse cheeseburger, fries 5.95

Beer battered fish & chips, garden peas 5.95

Southern fried chicken strips, fries, garden peas 5.95

Tomato pasta 4.95

Cheese & tomato flatbread pizza 4.95

Chocolate brownie, vanilla ice cream 3.95

Chocolate, white chocolate or strawberry ice cream 3.95
(2 scoops)

Please let us know if you have any food allergies before ordering. Our menu descriptions do not include all ingredients.

Allergen products are present in our food prep areas and whilst we take every care, we cannot guarantee allergen free dishes.

Gluten Free & *Vegan alternatives available on some dishes.

Where possible we work with local, independant suppliers including Johnstone's Family Butchers, GCH Fishmongers, Companions Bread & AB Fruits. All our dishes are created and made in house, from sauces & relishes to our delicious deep filled pies.

Wine List

Ongoing issues with our wine suppliers mean we are finding some wines unavailable at short notice. In some cases, we can replace for a 'like for like' wine and we are hoping that this situation will change in the next few weeks as they extend their range. There is still an issue sourcing an affordable, good quality NZ Sauvignon, so we are looking at a range of alternatives which we hope to introduce over the next few weeks

White	175ml /250ml	bottle
Picpoul de Pinet Petite Ronde, Languedoc-Roussillon, France Fresh, citrus, stone fruit character	6.20/8.80	24.95
Soave Classico Villa Borghetti, Italy Classic Soave, fresh & tangy	5.50/7.85	22.20
Chardonnay Between Thorns, SE Australia Notes of green apple & pear with a hint of sweetness	4.90/6.90	19.70
Sauvignon Blanc Altoritas, Central Valley, Chile Fresh herbs & lemon	4.55/6.45	18.50
Chenin Blanc Cullinan View, Western Cape, South Africa Light, fresh & creamy peach flavour	4.65/6.65	18.80
Pinot Grigio La Maglia Rosa, Veneto, Italy Ripe orchard fruits, peach notes, bright zip of citrus.	4.40/6.30	17.90

Rose	175ml/250ml	bottle
Coteaux Varios en Provence Lumiere, Estandon Provence, France Light & refreshing, notes of citrus & pink grapefruit	6.00/8.50	26.50
White Zinfandel Verdange, California, USA Medium sweet strawberry scented pink	4.60/6.60	18.55
Pinot Grigio Blush La Maglia Rosa, Veneto, Italy Dry, refreshing, hints of strawberry	4.40/6.30	17.9

Fizz	125ml	bottle
Prosecco Vitalli, Italy Fruity & fragrant. Clean notes of citrus. Pears & Apples	4.50	25.30
Ill Baco Rose Extra dry, Italy A fresh, delicate sparkling rose	-	26.95

Red	175ml/250ml	bottle
Pinot Noir Le Versant, Languedoc-Roussillon, France Classic, smooth oaky taste		30.50
Malbec Finca Las Moras, Argentina Dark fruits, spice & a savoury finish	5.50/7.85	22.20
Shiraz Berri Estates, SE Australia Blackberry & cherry with light vanilla	5.10/7.30	20.60
Cabernet Sauvignon Pays d'Oc, France Rich blackcurrant aromas	4.85/6.95	19.65
Montepulciano Parini, Abruzzo, Italy Plum & cherry with notes of violet	4.80/6.90	19.50
Merlot Tekena, Central Valley, Chile Soft, light & plummy	4.55/6.45	18.50
Rioja Arnegui, Spain Abundant raspberry aromas mingled with cherry	6.00/8.55	24.50

125ml measure available in wines sold by the glass

Coffee

Americano 2.50 Latte 2.75 Cappuccino 2.75
Flat White 2.75 Espresso 2.25/2.50

Pot of Tea 2.95

PG Tips | Earl Grey | Twining's fruit teas

Decaffeinated coffee, tea & oat milk available

Hot Chocolate 2.95

Add whipped cream .50 Add mini marshmallows .50

Love Gin?

We have over 40 different gins available

Please ask to see the gin list.