THE WHITE HORSE QUORN NTER

CHICKEN LIVER PATE Served with sliced toasted ciabatta & caramelised onion chutney.	£7 GF	PI At pr fre
ROASTED RED PEPPER HUMMUS Red pepper flavoured hummus served with home made nachos.	£8 GF VE	S (Ho wi br
GARLIC MUSHROOM CROSTINI Garlic creamy mushrooms served on toasted crostini & topped with feta crumbs.	£8 GE VE	H Cl sn pr pc Se
SMOKEY BBQ WINGS Chicken or vegan wings coated in Intense hickory wood smoked BBQ sauce & sesame seeds.	£8 VE	C A NA Hc wi or so

STARTERS

RAWN COCKTAIL £8 tlantic prawns served with GF rawn marie sauce, salad, esh bread & lemon.

£7

£12

GF

£9

£14

£13

GF

£14

GF

VE

OUP OF THE DAY omemade soup served

GF VE ith fresh white bloomer read.

ADDOCK HOT POT

heddar cheese topped, moked haddock, king rawn, herbs & potato hot ot. erved with crusty bread.

AJUN CHICKEN ACHOS omemade nachos topped

GF rith cajun chicken, red nions, mozzarella cheese, our cream & coriander.

DUCK GYOZAS

Japanese-style duck dumplings, with duck, hoisin sauce and vegetable filling.

MOROCCAN CAULI BITES £8 Cauliflower florets coated in GF VE Moroccan style spiced auinoa breadcrumbs. Served with chilli mayo.

£9

CRANBERRY CAMEMBERT £12 Baked camembert topped GF with cranberry sauce, thyme & honey with crusty bread.

PIRI PIRI POPCORN £9 CHICKEN

Chicken fillet bites coated with GF a spicy piri piri sauce & sesame seeds. Served with cool lime mayonaisse.

THE SANTA MARIA

£12 Tomato & basil base, GF VE mozzarella cheese & basil leaf.

THE HUTTON Tomato & basil base, mozzarella cheese, cajun chicken, red onion. gorgonzola cheese & roquito pearls.



THE FARLEY

Tomato & basil base, GF VE mozzarella cheese, garlic mushrooms, blue cheese & caramelised onion.

THE STOOP

£14

GF

VE

£14

GF

Tomato & basil base. mozzarella cheese, bacon, melted brie & caramelised onion.

THE MANSFIELD

Beetroot puree base, mozzarella cheese, goats cheese, walnut crumbs & rocket leaf.

THE DOCKRAY

£16 Garlic butter base, tomato & basil sauce, mozzarella cheese, smoked haddock, king prawns, chill flakes & rocket.

THE CALZONE PLATTER £18

BBQ sauce base, mozzarella cheese, pepperoni, smokey BBQ chicken & bacon strips in a folded calzone pizza.

Served with skinny fries, onion rings & coleslaw. (Vegan option available - choose any 3 vegan toppings from the pizza menu)



2 COURSES FOR £20 / 3 FOR £24 (DISHES IN GOLD QUALIFY) **AVAILABLE ALL DAY MONDAY TO THURSDAY**

Dishes marked (GF) of (VE) can be served gluten free & vegan, but must be stated when ordering.

Our allergen recipe sheet is available on request.



WILD MUSHROOM & FETA RISOTTO Arborio rice cooked with wild mushrooms, feta cheese & topped with grated parmesan.	£16 GF VE
FISH 'N' CHIPS Beer battered cod, chunky chips, mushy peas, homemade tartare sauce & a lemon wedge. (Vegan fish also available.)	£16 GF VE
BANGERS & MASH Trio of flavoured sausages, creamy mashed potato, red cabbage, rich onion gravy & parsnip crisps. (Vegan sausages also available.)	£16 GF VE
PIE OF THE DAY Home made shortcrust pastry pie served with mashed potato, roasted root vegetables & gravy. Ask about today's pie fillings. (Vegan option available)	£17 VE
MARMALADE GLAZED HAM & EGGS Hand carved marmalade glazed ham, two fried eggs, chunky chips, garden peas & piccalilli.	£17 GF
CATCH OF THE DAY Ask about today's fresh fish special.	POA GF
CHICKEN SKEWERS & FLAT BREAD Grilled chicken skewers served on a garlic flatbread with skinny fries, chilli mayo & salad. (Ask about today's special.)	£18 GF
GOAT'S CHEESE & WALNUT WHEEL Goats cheese & walnuts wrapped in filo pastry and served with sweet potato mash, roasted carrots, beetroot puree & parsnips crisps.	£19 GF
CRANBERRY & CHESTNUT ROAST	£21
Served with mashed potato, red cabbage, brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze.	GF VE
brussel sprouts, roasted carrots, parsnip crisps &	GF
brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze. TURKEY BALLONTINE Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots,	GF VE £23
brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze. TURKEY BALLONTINE Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy. PAN FRIED SALMON FILLET Served with sweet potato mash, beetroot puree,	GF VE £23 GF £25
brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze. TURKEY BALLONTINE Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy. PAN FRIED SALMON FILLET Served with sweet potato mash, beetroot puree, Winter greens and a white wine & cream sauce. SHOULDER OF LAMB Braised & rolled shoulder of lamb served with dauphinoise potatoes, red cabbage, roasted	GF VE £23 GF £25 GF £26
brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze. TURKEY BALLONTINE Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy. PAN FRIED SALMON FILLET Served with sweet potato mash, beetroot puree, Winter greens and a white wine & cream sauce. SHOULDER OF LAMB Braised & rolled shoulder of lamb served with dauphinoise potatoes, red cabbage, roasted fennel & mint gravy. 10oz SIRLOIN STEAK Sirloin steak cooked as you like it with garlic mushrooms, grilled tomato & chunky chips. Served with either blue cheese or peppercorn	GF VE £23 GF £25 GF £26 GF

AVAILABLE ALL DAY MONDAY TO THURSDAY (DISHES IN GOLD QUALIFY)

BURGERS

HOME MADE WITH 100% BRITISH BEEF ALL SERVED WITH SKINNY FRIES & COLESLAW	
THE WHITE HORSE BURGER 8oz beef burger topped with BBQ sauce, bacon, melted cheddar & a home-made onion ring.	£15 GF
THE YULE BURGER Beyond-Meat, plant-based burger topped with a portobello mushroom, melted brie, cranberry sauce, lettuce & a home-made onion ring.	£15 GF VE
THE BLACK 'N' BLUE BURGER 8oz beef burger topped with stilton cheese, caramelised onion and a homemade onion ring.	£16 GF
MRS KRINGLES CHICKEN BURGER Buttermilk fried chicken burger topped with melted brie, cranberry sauce, lettuce and a homemade onion ring.	£18 GF
SANTA'S GUTBUSTER BURGER 2 X 8oz beef burger topped with chilli jam, bacon, cheddar & onion rings.	£18 GF
SIDES	
LOADED FRIES Skinny fries topped with mozzarella cheese, pepperoni, sesame seeds & BBQ sauce.	£8 GF VE
SKINNY FRIES/CHUNKY CHIPS Koffmann's skinny skin-off fries or their chunky chips.	£4 GF VE
HOME-MADE ONION RINGS Home made beer battered onion rings.	£5 GF VE
SIDE SALAD House salad with a classic vinaigrette.	£7 GF VE
GARLIC FLAT BREAD Add cheese for an extra £1	£7 GF VE
GARLIC & TOMATO FLAT BREAD Garlic butter base topped with tomato & basil sauce. No cheese needed. Trust us, this combination tastes incredible.	£7 GF VE
SANDWICHE	
ALL SERVED WITH SKINNY FRIES & A MINI SOUF	•
BACON, BRIE & CRANBERRY£1Served in toasted white bloomer bread.C	I O FF
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TURKEY & CRANBERRY Served with lettuce leaf in white bloomer bread.	£10 GF
TUNA MELT	£10
Tuna mayonnaise & cheddar cheese served in	GF
toasted white bloomer bread.	

(GLUTEN FREE BREAD AVAILABLE - £1 SURCHARGE) AVAILABLE MONDAY TO SATURDAY 12-3PM

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THE WHITE HORSE QUORN

DESSERTS

£7 GF	TOFFEE APPLE CRUMBLE Sweet gluten-free oat crumble puddings with a base of diced apples and toffee sauce. Served with vanilla custard.	£7 GF
£7		
VE	CHOCOLATE & CARAMEL TART	£7
	Salted caramel and chocolate ganache	GF
	tart finished with hazelnuts. Served with	VE
	salted caramel ice cream.	
£7		
VE	WHITE CHOCOLATE & IRISH	£7
GF	CREAM TART	
	Silky white chocolate & Irish cream in crisp sweet pastry. Served with Bailey's infused chantilly cream.	
	GF £7 VE £7 VE	 GF Sweet gluten-free oat crumble puddings with a base of diced apples and toffee sauce. Served with vanilla custard. E7 VE CHOCOLATE & CARAMEL TART Salted caramel and chocolate ganache tart finished with hazelnuts. Served with salted caramel ice cream. E7 VE WHITE CHOCOLATE & IRISH GF CREAM TART Silky white chocolate & Irish cream in crisp sweet pastry. Served with Bailey's



If you are dining in the garden, remember to get your table number before ordering at the main bar. Your food will be brought out to you.

We cook all our food from fresh, so please have a little patience during busy periods. So sit back, enjoy the piazza and we'll get your food out as quick as we can.