THE WHITE HORSE QUORN SUMMER

HERITAGE TOMATO &	£8	BEEF BRISKET NAC
FETA SALAD		Home made nachos to
Mixed coloured tomatoes, red	GF	beef brisket, mozzarella
onion, basil & feta salad	VE	crispy onions.
topped with balsamic glaze.		(Vegan bacon & chees
J		available as a meat al
PISTACHIO & HALLOUMI	£9	
SALAD		CHIPOTLE BBQ CHI
Grilled halloumi, honey, rocket	GF	WINGS
& pistachio crumb salad.	VE	Chicken wings in a hot
•		coating, covered in BBC
DUCK GYOZAS	£8	chipotle mayo & sesan
Japanese-style duck		(Vegan wings available
dumplings, with duck, hoisin		
sauce and vegetable filling.		CHORIZO & PRAWN
Served with a plum sauce dip		King prawns & diced cl
and pickled slaw.		cooked in honey, chilli
p.ee		paprika. Served with free
GREEK FLATBREAD	£10	bread.
Garlic butter flat bread	VE	
to man and southly a live a factor		Dishes marked (GF) of (V

topped with olives, feta, rocket leaf, tomato, tzatziki & black onion seeds.

STARTERS

HOS £10

£9

VE

£10

£14

GF

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and spicy Q sauce, ne seeds. e)

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horizo GF oil, garlic & esh olive

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

GAMBAS AL AJILLO

Head & tail on Tiger prawns GF cooked in garlic, cayenne, paprika, olive oil & lemon. Served with olive bread & mango, lime & chilli sauce.

£12

CALAMARI PIL PIL £10 Pan seared calamari cooked GF in olive oil, paprika, garlic & fresh chillies. Served with fresh olive bread.

GIN & TONIC FISH £10 GOUJONS Homemade fish goujons in a GF gin & tonic batter. Served with a lime mayo.

CRAB ARANCINI BALLS £10 GF Home made crab arancini balls, served with a sunblushed tomato sauce.

Stonebaked Pizzas

Tomato base, mozzarella

THE SANT	ΔΜΔ	RIA

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

THE DEEMING

Tomato & basil base, parma GF ham, burrata cheese, pesto, rocket leaf & balsamic glaze.

THE SPRINGFIELD

Tomato & basil base, mozzarella cheese, pepperoni, honey & parmesan cheese.

(Vegan option with plant bacon available.)

THE FARLEY

£12

£16

£14

GF

VE

cheese, tandoori chicken, spring onions, peppers & mint yoghurt.	VE
THE STOOP Ricotta base, mozzarella cheese, prosciutto ham, rocket leaf & hot honey.	£14 GF VE
THE MANSFIELD Garlic herb butter base, mozzarella & stilton cheese, artichokes, spinach & basil.	£14 GF VE
THE PINGLE BBQ base, mozzarella cheese, chicken, bacon & caramelised onion.	£14 GF VE

THE CHAVENEY

Tomato base, mozzarella cheese, salami, sunblushed tomatoes & pepperoni.

THE DOCKRAY

£18

£17

Garlic butter base, mozzarella GF cheese, squid rings, King prawns, chilli flakes & rocket.

THE CALZONE PLATTER £20

Tomato base, mozzarella & stilton cheese, sauteed mushrooms, beef brisket & bacon 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.



PANZANELLA SALAD Salad of mixed leaf, chilli oil soaked bread, tomatoes, red onions, cucumbers & orange segments. Add King prawns - £4 Add a salmon fillet - £7 Add halloumi - £4	£14 GF VE
FISH 'N' CHIPS Beer battered haddock, chunky chips, mushy peas, tartare sauce & a lemon wedge. (Vegan fish also available.)	£18 GF VE
CHARGRILLED CHICKEN SKEWERS Served on a garlic flatbread with mixed leaf salad, mango salsa, skinny fries & chilli mayo. Ask about today's chicken flavour.	£18 GF
PEACH & BURRATA SALAD Fresh salad of roasted peaches, pumpkin seeds, tomatoes, basil leaf and burrata in a honey mustard dressing. Served with toasted ciabatta.	£18 GF VE
SPAGHETTI ALLA NERANO Deep fried courgette slices cooked with spaghetti & basil in a rich creamy parmesan sauce. Served with a mini garlic bread.	£17
CATCH OF THE DAY Ask about today's fresh fish special.	POA GF
SEAFOOD TAGLIONE Calamari, prawns, crayfish & crab claw meat cooked in olive oil, fresh chillies, cherry tomatoes, lemon, garlic & olives cooked in a squid ink taglione.	£22
OCEAN PLATTER Soft shell deep fried crab, head-on tail-on Tiger prawns, calamari rings, breaded whitebait, olive bread, salad, skinny fries, mango lime & chilli dip & tartare sauce.	£29 GF
VEGAN CHICKEN COMBO Breaded vegan chicken strips, vegan chicken wings & vegan southern fried nuggets. Served with skinny fries, chipotle mayo & coleslaw.	£19 VE
MOULES & FRITES Moules mariniere served with skinny fries & fresh bread.	£21 GF
CHIPOTLE CHICKEN WRAPS Fresh chicken breast strips cooked in a chipotle, tomato sauce with black beans & peppers. Served with tortilla wraps, coleslaw & cajun fries.	£21
THE CAVEMAN BOARD Rack of BBQ pork ribs, chipotle BBQ wings, spicy popcorn chicken, onion rings, skinny fries, coleslaw & a BBQ dip.	£28 GF
10oz RIB EYE Rib-Eye steak cooked as you like it, with garlic mushrooms, grilled tomato, onion rings & chunky chips. Served with either blue cheese or peppercorn sauce.	£29 GF

BURGERS SERVED IN A SWEET BRIOCHE BUN

ALL SERVED WITH SKINNY FRIES & COLESLAW

THE WHITE HORSE BURGER 2 x 4oz smashed beef burgers with BBQ sauce, maple infused streaky bacon & melted cheddar cheese.	£15 GF
THE QUORNDON BURGER Beyond-Meat, plant-based burger topped with Swiss cheese, sauteed mushrooms, plant bacon, lettuce & garlic mayo.	£15 GF VE
THE HAWAIIAN BURGER Chicken breast burger topped with South Carolina style mustard BBQ sauce, bacon, pineapple, cheddar cheese & lettuce. (Vegan chicken burger also available)	£17 GF VE
THE CRAB BURGER Soft shell crab deep fried and topped with lettuce, pickled slaw & sriacha mayo.	£18 GF
THE GUTBUSTER BLUE BURGER 2 X 8oz beef burgers topped with caramelised onion & blue cheese. Simple stunning flavours!	£19 GF
SIDES	
SKINNY FRIES/CHUNKY CHIPS Koffmann's skinny skin-off fries or their chunky chips.	£5 GF VE
HOME-MADE ONION RINGS Home made beer battered onion rings.	£6 GF
SIDE SALAD House salad with a classic vinaigrette.	VE £7 GF
CHEESY GARLIC FLATBREAD Flat bread topped with garlic herb butter & grilled mozzarella cheese.	VE £8 VE
GARLIC & TOMATO FLATBREAD Garlic butter base topped with tomato & basil sauce. No cheese needed. Trust us, this combination tastes incredible.	£8 VE
LOADED FRIES	
G BEEF BRISKET FRIES A	0 E10
Koffmann's skinny fries topped with brisket of beef, nacho cheese sauce & crispy onions.	GF
TANDOORI CHICKEN FRIES Second se	G F
BBQ VEGAN BACON FRIES Koffmann's skinny fries topped with mozzarella cheese, plant-based bacon & crispy onions.	£9 GF VE
2 Courses for £20 / 3 for £24 Available all day Monday to Thursday	

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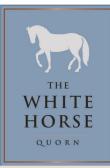
THE WHITE HORSE QUORN

BRIOCHE TOASTIES

ALL SERVED WITH SKINNY FRIES & COLESLAW

BEEF BRISKET BRIOCHE	£12
Slow cooked brisket of beef with smoked cheddar, gherkins & garlic mayo in a triple toasted brioche sandwich.	GF
FISH FINGER BRIOCHE	£12
Homemade fish fingers, tartare sauce & lettuce in a triple toasted brioche sandwich.	GF
SWISS CHEESE BRIOCHE Sauteed mushrooms, Emmental cheese & caramelised onion in a triple toasted brioche sandwich. AVAILABLE MONDAY TO SATURDAY 12-3PM	£12 GF

(GLUTEN FREE BREAD AVAILABLE - £1 SURCHARGE)



FOOD SERVICE TIMES

Monday 12-9pm Tuesday 12-9pm Wednesday 12-9pm Thursday 12-9pm Friday 12-9pm Saturday 12-9pm Sunday 12-4pm (Main Menu & Sunday Roasts) Sunday 4pm - 9pm (2 for 1 Pizzas only)

DESSERTS

PINA COLADA SUNDAE	£7
Ice cream sundae with pina colada &	GF
coconut ice cream, coconut flakes, pineapple puree & meringue crumb.	VE
ETON MESS	£7
A messy mix of fresh strawberries, raspberries, Chantilly cream & crunchy meringue	GF
CHOCOLATE BROWNIE	£7
Chocolate brownie served with vanilla ice cream.	GF
DESSERT OF THE DAY	£7
Ask about today's special.	GF
	VE
LEMON TART	£7
Gluten, wheat and milk free sweet pastry	GF
case filled with a lemon flavoured filling	VE
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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. Enioy the piazza and we'll get your food out as ouick as we can.