THE WHITE HORSE QUORN

INTER

£8



£9

£10

£9

£16

GF

£20

STARTERS

HAM HOCK TERRINE	£8
Served with sliced toasted	
ciabatta & fig relish.	

BEETROOT FALAFEL ቲጸ

Served with salad, crumbled GF feta & mint yoghurt.

GARLIC MUSHROOM £8 **CROSTINI**

GE

£13

£16

GF

£14

GF

£14

Garlic creamy mushrooms served on toasted crostini & topped with parmesan cheese.

MOROCCAN CAULI BITES £8

Cauliflower florets coated in Moroccan style spiced quinoa $\ensuremath{^{VE}}$ breadcrumbs. Served with chilli mayo.

PRAWN COCKTAIL

Atlantic prawns served with GF prawn marie sauce, salad, fresh bread & lemon.

SOUP OF THE DAY £7

Homemade soup served GF VE with fresh white bloomer bread.

KOREAN BBQ WINGS £9

Chicken or vegan wings VE. coated in Korean BBO sauce & sesame seeds.

BEEF BRISKET NACHOS £10

Home made nachos topped GF with beef brisket, mozzarella VE cheese & crispy onions.

(Vegan bacon & cheese available as a meat alternative.)

DUCK GYOZAS

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

CALAMARI RINGS

Calamari rings lightly fried in GF flour and served with tartare sauce.

CRANBERRY CAMEMBERT £12

Baked camembert topped with cranberry sauce, thyme & honey with crusty bread.

PIGS IN BLANKETS

Mini sausages wrapped in bacon and served with cranberry sauce.



£14

GF

£16

GF

VE

THE SANTA MARIA

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

THE DEEMING

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

THE CHAVENEY

Tomato & basil base, mozzarella cheese, garlic mushrooms, stilton cheese & caramelised onion.

THE STOOP

Tomato & basil base. mozzarella cheese, pepperoni, salami & stilton cheese.

THE FARLEY

Tomato base, mozzarella cheese, tandoori chicken, spring onions, peppers & mint yoghurt.

THE MANSFIELD

Tomato & basil base. mozzarella cheese, sliced burrata cheese, fennel sautéed mushrooms, pistachio crumb, spinach & honey.

THE SPRINGFIELD

£14 Tomato & basil base, GF mozzarella cheese, pepperoni, VE honey & parmesan cheese.

(Vegan option with plant bacon available.)

THE DOCKRAY

Garlic butter base, mozzarella cheese, king prawns, squid rings, chill flakes & rocket.

THE BUDDON

Tomato & basil base, feta cheese, roasted butternut squash, spinach & caramelised onion.

THE CHRISTMAS

CALZONE

BBQ sauce base, mozzarella cheese, turkey strips, pigs in blankets & cranberry sauce in a folded calzone pizza.

Served with skinny fries, onion rings & coleslaw.

2 Courses for £20 / 3 for £24 (Dishes in GOLD qualify) AVAILABLE ALL DAY MONDAY TO THURSDAY



MAINS

_ · -	
WILD MUSHROOM & FETA RISOTTO	£16
Arborio rice cooked with wild mushrooms, feta cheese $\&$ topped with grated parmesan.	GF VE
FISH 'N' CHIPS	£18
Beer battered cod, chunky chips, mushy peas, homemade tartare sauce & a lemon wedge. (Vegan fish also available.)	GF VE
BANGERS & MASH	£17
Trio of flavoured sausages, creamy mashed potato, red cabbage, rich onion gravy & parsnip crisps. (Vegan sausages also available.)	GF VE
PIE OF THE DAY	£18
Home made shortcrust pastry pie served with mashed potato, roasted root vegetables & gravy. Ask about today's pie fillings. (Veggie Pie available also)	VE
MARMALADE GLAZED HAM & EGGS	£17
Hand carved marmalade glazed ham, two fried eggs, chunky chips, garden peas & piccalilli.	GF
CATCH OF THE DAY	POA
Ask about today's fresh fish special.	GF
CHICKEN SKEWERS & FLAT BREAD	£18
Grilled chicken skewers served on a garlic flatbread with tomato salsa, skinny fries, chilli mayo & salad. (Ask about today's special.)	GF
BUTTERNUT SQUASH & ALMOND	£19
WELLINGTON Butternut squash, rice, lentils and almonds wrapped in puff pastry and served with sweet potato mash, roasted carrots, beetroot puree & parsnips crisps.	GF
CRANBERRY & CHESTNUT ROAST	£21
Served with mashed potato, red cabbage, brussel sprouts, roasted carrots, parsnip crisps & a cranberry and orange glaze.	GF VE
TURKEY BALLONTINE	£23
Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy.	GF
PAN FRIED SALMON FILLET	£25
Served with sweet potato mash, beetroot puree, Winter greens and a white wine & cream sauce.	GF
BLADE OF BEEF	£26
Braised & rolled blade of beef served with dauphinoise potatoes, red cabbage, roasted fennel & mint gravy.	GF
10oz RIBEYE STEAK	£29
Ribeye steak cooked as you like it with garlic mushrooms, grilled tomato & chunky chips. Served with either blue cheese or peppercorn sauce.	GF
THE CAVEMAN BOARD	£30
Rack of BBQ pork ribs, hot & kickin chicken wings, spicy popcorn chicken, onion rings, skinny fries, coleslaw & a BBQ dip.	GF
2 Courses for £20 / 3 for £24	

AVAILABLE ALL DAY MONDAY TO THURSDAY

(DISHES IN GOLD QUALIFY)

ALL SERVED WITH 100% BRITISH BEEF ALL SERVED WITH SKINNY FRIES & COLESLAW		
THE WHITE HORSE BURGER	£15	
2 x 4oz smash beef burgers topped with BBQ sauce,	GF	
maple infused streaky bacon & melted cheddar cheese.	VE	
THE YULE BURGER	£15	
Beyond-Meat, plant-based burger topped with a	GF	
portobello mushroom, melted brie, cranberry sauce,	VE	
lettuce & a home-made onion ring.		
THE BLACK 'N' BLUE BURGER	£16	
8oz beef burger topped with stilton cheese, caramelised	GF	
onion and an onion ring.	VE	
MRS KRINGLES CHICKEN BURGER	£17	
Grilled chicken breast burger topped with melted brie,	GF	
cranberry sauce, lettuce and a homemade onion ring.	VE	
SANTA'S GUTBUSTER BURGER	£19	

SIDES

VEGAN ALTERNATIVES AVAILABLE ON ALL BURGERS

2 X 8oz beef burger topped with chilli jam, bacon, melted

cheddar cheese & onion rings.

SKINNY FRIES/CHUNKY CHIPS Koffmann's skinny skin-off fries or their chunky chips.	£5 GF
, ,	VE
HOME-MADE ONION RINGS	£6
Home made beer battered onion rings.	GF
	VE
SIDE SALAD	£7
House salad with a classic vinaigrette.	GF
	VE
GARLIC FLAT BREAD	£7
Flatbread coated in garlic butter.	VE
CHEESY GARLIC FLATBREAD	£8
Flatbread coated in garlic butter & mozzarella cheese.	VE
GARLIC & TOMATO FLAT BREAD	£8
Flatbread coated in garlic butter and topped with tomato & basil sauce.	VE



TANDOORI CHICKEN FRIES £10

Skinny fries topped with mozzarella cheese, tandoori chicken, spring onions & mint yoghurt.

GF VE £10

 GF

VE

BEEF BRISKET FRIES

Skinny fries topped with nacho cheese sauce, slow braised beef brisket, & crispy onions.

GF VE

£9

BBQ VEGAN BACON FRIES

Koffmann's skinny fries topped with mozzarella cheese, plant-based bacon, BBQ sauce & crispy GF VE

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

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.



THE WHITE HORSE QUORN SANDWICHES



ALL SERVED WITH SKINNY FRIES & MINI SOUP

BACON, BRIE & CRANBERRY Grilled bacon, melted brie & cranberry sauce in toasted sourdough bread.	£12 GF
,	
WILD MUSHROOM & CHEESE	£12
Wild mushrooms, swiss cheese & spinach. Served in toasted sourdough bread.	GF
	VE
TURKEY & CRANBERRY	£12
Served with lettuce leaf in white bloomer bread.	GF
TUNA MELT	£12
Tuna mayonnaise & cheddar cheese served in toasted white bloomer bread.	GF
AVAILABLE MONDAY TO SATURDAY 12-3PM	

(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

	£7
Served with vanilla ice cream in a	GF
brandy basket & brandy sauce.	VE
CHOCOLATE CHIP ORANGE PUDDING Orange & chocolate chip sponge with a rich chocolate flavour sauce topping. Served with vanilla ice cream.	£7 VE
CHOCOLATE BROWNIE	£7
Chocolate brownie served with 'After	GF
Dinner' Mint Ice Cream.	OI.
STICKY TOFFEE PUDDING	£7
Served with caramel honeycomb ice	GF
cream.	VE
CRUMBLE OF THE DAY	£7
	GF
	OI
Homemade crumble served with vanilla	VF
	VE
Homemade crumble served with vanilla bean custard. Ask about about today's	VE £12
Homemade crumble served with vanilla bean custard. Ask about about today's special.	
Homemade crumble served with vanilla bean custard. Ask about about today's special. CHEESE BOARD	£12

Add 50ml of Graham's LBV Port for £5

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.