

STARTERS

HAM HOCK TERRINE

Served with sliced toasted ciabatta & fig relish.

KOREAN BBQ WINGS

(VE)

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

PRAWN COCKTAIL

(GF)

Atlantic prawns in marie rose sauce on a bed of salad. Served with fresh white bread.

SOUP OF THE DAY

(VE)(GF)

Home made soup with fresh bloomer bread.

BEETROOT FALAFEL BALLS

(VE)(GF)

Served with salad, crumbled feta & mint yoghurt.

CALAMARI RINGS

(GF)

Calamari rings lightfried in flour and served with tartare sauce.

MOROCCAN CAULI BITES

(VE)(GF)

Cauliflower florets coated in Moroccan style spiced quinoa breadcrumbs. Served with chilli mayo.

BURGERS

THE WHITE HORSE BURGER

(GF)

2 x 40z beef burger topped with BBQ sauce, maple infused bacon & melted cheddar.

THE YULE BURGER

(GF)(VE)

Beyond-Meat, plant-based burger topped with a portobello mushroom, melted brie, cranberry sauce, lettuce & a home-made onion ring..

MRS KRINGLES CHICKEN BURGER

(GF)(VE)

Buttermilk fried chicken burger topped with melted brie, cranberry sauce, lettuce and a homemade onion ring. (Vegan chicken burger also available - Not GF though)

MAINS

WILD MUSHROOM & FETA RISOTTO

(VE)(GF)

Arborio rice cooked with mushrooms, Winter vegetables, feta cheese & topped with grated parmesan.

MARMALADE GLAZED HAM & EGGS

(GF)

Hand carved marmalade glazed ham, two fried eggs, chunky chips, garden peas & piccalilli.

PIE OF THE DAY

(VE)

Home made shortcrust pastry pie served with chunky chips, root vegetables & gravy. Ask about today's specials. (Vegan option available)

TURKEY BALLOTINE

(GF)

Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy.

CATCH OF THE DAY

(GF)

Ask about today's fish special.

BUTTERNUT SQUASH & ALMOND WELLINGTON

(VE)

Served with sweet potato mash, roasted carrots, beetroot puree & parsnips crisps.

CHICKEN SKEWERS & FLATBREAD

(GF)

Grilled chicken skewers served on a garlic flatbread with skinny fries, chilli mayo & salad. (Ask about today's special.)

10OZ SIRLOIN STEAK

(GF)

Sirloin steak cooked as you like it with garlic mushrooms, grilled tomato & chunky chips.

Served with either blue cheese or peppercorn sauce.

(£5 Supplement)



STONEBAKED PIZZAS

THE SANTA MARIA

(VE)(GF)

Tomato & basil base, mozzarella cheese & basil leaf.

THE DEEMING

(GF)

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

THE SPRINGFIELD

(GF)

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

THE FARLEY

(GF)(VE)

Tomato & basil base, mozzarella cheese,
tandoori chicken, spring onions, peppers

wegan top

mint yoghurt

DESSERTS

THE STOOP

(GF)

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

THE DOCKRAY

(GF)(VE)

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

THE CALZONE PLATTER

(VE)

BBQ base, mozzarella cheese, turkey strips, pigs in blankets & cranberry sauce in a folded calzone pizza. Served with skinny fries & onion rings.

(Vegan option available - choose any 3 vegan toppings from the pizza menu)

V TOFFEE BUIDDING (VEVCE)

STICKY TOFFEE PUDDING (VE)(GF)

Homemade sticky toffee pudding topped with toffee sauce & served with caramel honeycomb ice cream.

CRUMBLE OF THE DAY

(VE)(GF)

Served with vanilla bean custard.

CHOCOLATE BROWNIE

(GF)

Homemade chocolate brownie served with 'After Dinner' mint ice cream.

CHRISTMAS PUDDING

(VE)(GF)

Traditional Christmas pudding, brandy sauce & vanilla ice cream.