

THE WHITE HORSE

- DECEMBER MENU -

STARTERS

Roast chestnut and bacon soup, sourdough, sage croutons. (GF) £5.50

-

Potted salmon, chorizo butter, warm beetroot and pear salad. (GF) £6.50

-

Sweet pumpkin, goats cheese and fig tart, lemon, thyme and honey dressing. £6.50

MAIN COURSES

Beer battered cod, rustic chunky chips, crushed peas, lemon and dill aioli. (GF) £13

-

Creamy chicken and bacon pie, shortcrust pastry, thyme glazed carrots, garlic mash. £13

-

Slow braised beef brisket, red wine and tarragon liquor, celeriac mash, wilted kale, roasted balsamic shallots. (GF) £15

-

Pan seared veal escalope, sautéed smoked bacon bubble and squeak, cheddar and whole grain mustard veloute. £14

-

Saffron poached pear salad, panko stilton, toasted chestnuts, beetroot and port puree. (V) £13

SIDES

Smoked bacon bubble and squeak. £4 / Rustic chunky chips. £3

-

Honey roasted winter root vegetables. £4 / Braised kale and toasted chestnuts. £4

GF: Gluten Free Option / V: Vegetarian Option

