

Summer Menu

SOMETHING TO NIBBLE

Start right with a little bite

- 6.5 **HUMMUS, FOCACCIA & OLIVES**
Chef's own in-house made hummus, freshly baked focaccia, mixed olives
- 4 **GARLIC & HERB CIABATTA**
Roasted garlic & herbs on toasted ciabatta. (add cheese & red onion jam +2)
- 6.5 **HALLOUMI BITES** GFA
Spiced tomato chutney

SMALL PLATES

Ideal as a starter or a selection to share

- 9.5 **HOI SIN & SOY PORK BELLY BITES** GF
Chilli, coriander & sesame seeds.
- 6.5 **SWEETCORN & COURGETTE FRITTERS** GFA/VG
Spiced tomato chutney
- 9.5 **WHITE HORSE PRAWN COCKTAIL** GF
Crayfish, baby gem, brandy marie rose sauce
- 8 **DUCK CROQUETTES**
Chinese 5 spiced confit duck leg & potato croquettes, spiced fruit chutney
- 7 **SMOKED CHICKEN WINGS**
Buffalo sauce, blue cheese mayo
- 9 **THAI STYLE CRAB CAKE** GFA
Thai style citrus dressing
- 9 **CRISPY BATTERED TIGER PRAWNS**
Lemon mayo, sweet chilli sauce

If you have any allergies, please let one of our members of staff know before ordering so we can try to cater for your dietary requirements.

GF=Gluten Free // GFA=Gluten Free Available // DF=Dairy Free // VG=Vegan

We do apply a discretionary 10% service charge to all bills, thank you.

SHARER BOARDS

Share with a friend, loved one or indulge for yourself as a main course

26 **THE FISHY ONE** GFA
Atlantic prawns, battered tiger prawns, mackerel fillet, crayfish, smoked salmon
marie rose sauce, mixed leaf, flatbreads.

24 **THE MEATY ONE** GFA
Smoked chicken wings, pork belly bites, pastrami, smoked ham, chorizo, pickles,
mixed leaf, flatbreads

16 **THE GREEK STYLE ONE** GFA / VG
Mixed olives, sun dried tomatoes, feta, hummus, tzatziki, mixed leaf, flatbreads.

Filled Sandwiches

With salad garnish & root veg salted crisps. (Available at lunchtime only)

7 **MATURE CHEDDAR**
with your choice of Branston pickle or house slaw

9 **SAUSAGE & ONION**
Lincolnshire sausages, red onion jam

9 **HUMMUS, RED PEPPER & ROCKET**
Home-made hummus, smoked red peppers, rocket in malted bloomer bread

8 **BLT**
Crispy smoked bacon, lettuce, sliced tomato, mayo in malted bloomer bread

8.5 **FISH GOUJONS**
Lemon & pepper panko breaded fish goujons, tartare sauce, in malted bloom bread

8 **HAM & CHEESE**
Ham, mature cheddar, malted bloomer. Classic

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PUB CLASSICS

Traditional dishes, cooked with pride and some with a twist

17 **BEER BATTERED FISH & CHIPS**

Fresh fillet of fish, chef's own beer batter, chunky chips, mushy peas, lemon & tartare

15 **TAGLIATELLE V**

Mozzarella, sun dried tomato & pesto tagliatelle, courgette ribbons

17 **LASAGNE**

Tasty beef brisket, rich red wine ragu, creamy sauce, garlic bread, salad.

Why not add a bowl of fries? +3

14 **HAM, EGG & CHIPS** GF/DF

Home cooked ham, fried eggs, chunky chips. Simple

16 **MEAT FREE STEAK** VG

Made from wheat, soya & proteins, our meat free steak resembles the texture of a fillet of beef cut

22 **CHICKEN & RIBS** GF / DF

Piri Piri half roasted chicken, 12 hour slow cooked ribs with our house BBQ sauce, fries, slaw.

SALADS

Something lighter on those days when its too hot to eat!

15 **THE CLUB MED BOWL** GFA

Grilled chicken breast, sliced tomato, basil, mozzarella, pesto resting on a crisp dressed salad

18 **THE PRAWN SALAD BOWL** GFA

Pan fried crevettes in garlic butter, crisp dressed salad bowl, crusty bread

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THE BURGER BAR

*Served in our home-made burger buns with burger sauce, baby gem, tomato, pickles.
House slaw and skin on fries finish the dish!*

- 18 **WHITE HORSE BEEF BURGER** GFA
Grilled 6oz house beef patty, smoked bacon, Monterey jack cheese.
- 15 **THE BIG CHEESE** GFA
Breaded halloumi wedge, spicy tomato chutney.
- 16 **CAJUN CHICKEN** GFA
Grilled chicken breast marinated in Cajun spices
- 15 **WOODLAND BURGER** GFA
Confit flat mushroom, halloumi, red onion jam, fries, slaw

GRILLED TO PERFECTION

And served with Plummy chips, confit button mushrooms & tomato

- 20 **10oz SIRLOIN STEAK** GF / DF
The top sirloin is a naturally lean.
thick cut of steak with a bold, beefy
flavour.
Recommended Medium Rare
- 17 **10oz PORK CUTLET** GF
Brie & Pistachio crusted prime
pork loin chop, grilled hot & fast
To give a tender & tasty finish.

Add crispy battered prawns to your steak for an extra 7

FRESHLY PREPARED SAUCES

Brandy & Peppercorn GF/DF / Port & Stilton GF/DF / Mushroom & Red Wine GF/DF
Garlic & Herb Butter / Sticky Bourbon GF/DF / All +3

A BIT ON THE SIDE

- 3 Corn on the Cob GF / House Slaw GF / Mixed Salad GF
4 Beer Battered Onion Rings / Seasonal Vegetables GF / Chunky Chips / Fries

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DESSERTS

Fancy something s` `` `` `weet?

All our desserts are handmade inhouse by our fantastic Chefs.
We use the finest quality ingredients to ensure you have the best dessert in town!

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| 8 | <u>WARM CHOCOLATE BROWNIE</u> GF
Chocolate sauce, chocolate ice cream | 8 | <u>POTTED BANOFFI PIE</u>
A glass of pure delight! |
| 7 | <u>LEMON POSSET</u>
Fruit compote | | <u>SELECTION OF ICE CREAMS/SORBETS</u>
2 scoops 3.5 3 scoops 4.5
Choose from:

Chocolate Chip / Clotted Cream / Strawberries and Cream / Vanilla Bean / Morello Cherry / Lemon Sorbet / Raspberry Sorbet / blood Orange Sorbet / Rum Raisin |
| 7.5 | <u>STICKY TOFFEE PUDDING</u> GF
Butterscotch sauce, vanilla bean ice cream | | |
| 8.5 | <u>CHOCOLATE & HAZELNUT CHEESECAKE</u>
Clotted cream ice cream | | |

AFTER DINNER DRINKS

Too full for food?

A generous 50ml measure, all served on the rocks

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| 6.5 | TIA MARIA LIQUEUR | 6.5 | COINTREAU ORANGE LIQUEUR |
| 6.5 | KAHLÚA COFFEE LIQUEUR | 6.5 | GRAND MARNIER COGNAC |
| 6.5 | BAILEYS IRISH CREAM | 6 | RUBY PORT WINE |
| 6.5 | DISARONNO ITALIAN LIQUEUR | 8 | TAYLOR'S LBV PORT |
| 6.5 | CHAMBOURD RASPBERRY LIQUEUR | 9 | TAYLOR'S 10YR TAWNY PORT |

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YOUNGER DINERS

Suitable for children upto the age of 12. After that you may prefer one of our main meals.

Starters

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| 3 | <u>HUMMUS</u>
Focaccia bread, carrot sticks | 4 | <u>CORN & COURGETTE FRITTERS</u>
Tomato sauce |
| 4 | <u>HALLOUMI BITES</u>
Sweet chilli sauce | 3 | <u>GARLIC BREAD</u> |

Main Courses

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|---|--|---|---|
| 8 | <u>CHEESEBURGER</u>
Lettuce & tomato | 7 | <u>TOMATO PASTA</u>
Tagliatelle with tomato sauce |
| 8 | <u>CHICKEN BITES</u>
Battered crispy chicken | 8 | <u>MINI FISH GOUJONS</u>
In crispy batter |
| 7 | <u>FLATBREAD PIZZA</u>
Classic cheese & tomato topping | 8 | <u>HAM & EGGS</u>
Sliced ham & fried egg |

Choose 2 sides

Skin on fries / chunky chips / garlic bread / corn on the cob / baked beans

Peas / mixed vegetables / mixed salad / salad sticks

Dessert

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|---|---|---|--|
| 4 | <u>STICKY TOFFEE PUDDING</u>
Toffee sauce, vanilla ice cream | 4 | <u>CHOCOLATE BROWNIE</u>
Chocolate ice cream |
| 3 | <u>ICE CREAM & SORBETS</u>
Chocolate, strawberry, vanilla | | |