



COELIAC MENU

SHARERS & STARTERS

WARM GF BREAD, OIVE OIL & BALSAMIC VINEGAR ADD MARNATED OLIVES 2.00	2.95
BOX BAKED CAMEMBERT, GF BREAD, CARAMELISED RED ONION JAM	10.95
ROASTED CHESTNUT MUSHROOMS, GARLIC & THYME CREAM, GF DIPPING BREAD	4.95
SMOKED MACKEREL FILLET, ASPARAGUS, BEETROOT & WATERCRESS, HORSERADISH CREAM	5.95
OVEN BAKED TOMATO & CHILLI KING PRAWNS, GF DIPPING BREAD	6.95
CHICKEN WINGS, BBQ/SRIRACHA CHILLI/KOREAN KETCHUP	6.95/11.50
CAESAR SALAD WITH SMOKED BACON	8.95
SUPERFOOD SALAD, LEMON DRESSING & POMEGRANATE	10.95

ADD CHICKEN OR FRIED HALLOUMI TO THESE SALADS 2.00

CHARGRILLED STEAKS

28 day dry aged steaks with chips,, grilled mushroom & tomato,
peppercorn or béarnaise sauce

10oz RUMP 17.95 + 8oz SIRLOIN 19.95

MAIN PLATES

WHITE HORSE BURGER, GF TOASTED BUN, CHEESE, SECRET RELISH & CHIPS	11.95
GRILLED FISH & CHIPS, PEA PUREE, HOMEMADE TARTARE SAUCE OR CURRIED MAYONNAISE	12.95
SLOW COOKED ROLLED SHOULDER OF LAMB, CREAMY MASH & GRAVY	15.95
GRILLED CHICKEN BURGER, GF TOASTED BUN, KOREAN KETCHUP, MAYO, BABY GEM & CHIPS	11.95
HOMEMADE FISH PIE, CHEESY MASH TOPPING, HERB CREAM SAUCE, BUTTERED GREENS	13.95
SWEET POTATO, CHICKPEA & SPINACH MOROCCAN CURRY, CORIANDER RICE, MINT YOGHURT	11.95

SUNDAY ROASTS

ERIC LYON'S BUTCHER'S ROAST BEEF 14.50

SLOW ROASTED SHOULDER OF LAMB 13.95 BREAST OF CHICKEN 12.50

Served with roasted potatoes, seasonal vegetables & real gravy

SIDES

RUSTIC CHIPS 2.95	BUTTERED GREENS 2.95	CREAMY MASH 2.95
HOUSE SALAD 2.95	SWEET POTATO FRIES 3.95	EXTRA CHEESE 1.00

All our food is freshly prepared and cooked to order, please allow 25mins if not eating a starter.

Tips are at your discretion and shared equally between all our staff. For ease a 10% service charge will be added to bills for 6+ persons.

To the best of our knowledge, all our food is GM free. Please ask for advice if you suffer from any food allergies. Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and may contain traces of allergens handled in our kitchen.