

Allergens;

CE-Celery/celeriac

C-Crustaceans.

F-Fish

M-Milk

Mu-Mustard

P-Peanuts

S-Soya

G-Gluten

E-Eggs

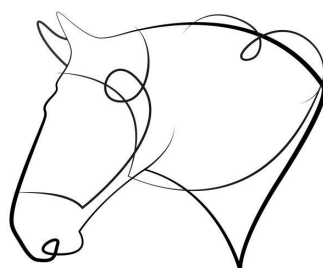
L-Lupin

MO-Mollusc

N-Nuts

SS-Sesame Seeds

SU-Sulphites



The
Old White
HORSE
Brasserie

Allergen Menu

DECEMBER 2025

The following allergen can be present in our ingredients or through cross contamination when stored, delivered or made. Always alert us, every time, of your allergens as our ingredients & suppliers can vary and change often.

Our frying oil contains soya.

We have a GF fryer but will only use this if requested.

Food and Drink Allergens

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.

(V) Vegetarian, (V*) Vegetarian Option available,

(VE) Vegan/dairy free options available; bread, "sausages" "bacon," mayo", "milk", "cheese", "ice cream", dressings, "butter"

GF* Gluten Free options available : pasta, bread, sausages, gravy, pesto, yorkshires, cheese biscuits, desserts.

SERVICE CHARGE IS NOT INCLUDED

STARTERS

FRENCH ONION SOUP (V) £7.95 G,M,SU
Crusty bread

HOME MADE CHICKEN LIVER PARFAIT £8 (GF*) G,SU,M
Christmas chutney, toast

MOULES MARINIÈRES G,MO,F,C,S,M,SU
Starter with bread and butter **£10.95**
or as a Main with fries & crusty bread **£18.95**

FESTIVE MEATBALLS £8.95 M,G,SU,E
Pork, sage, cranberry, cranberry glaze

TEMPURA KING PRAWNS £10.95 G,S,C,F,MO,E,M
Garlic aioli

NORDISH TOAST £9.50 (GF*) G,M,SU,F,C,MO
Smoked salmon, crab, prawns, cream cheese, lemon, dill, pickled red onion, toast

DEEP FRIED BRIE (V) £9.50 M,SU,S,G,E
Christmas chutney

SCALLOPS ST JACQUES £12.95 F,C,MO,M,SU
In the shell, creamy white wine sauce, mash, gruyère cheese

MAINS

WILD MUSHROOM, SPINACH & TRUFFLE RISOTTO (V,GF*) £18.95 M,SU
Parmesan tuile

PIE OF THE WEEK £16.95 G,S,M (VARIES, PLS ASK)
Served with chips G,S, or mash M seasonal vegetables M and gravy SU,G

MOULES FRITES £18.95 G,S,MO,F,C,SU,M
Mariniere, fries

GRILLED HALLOUMI £18.95 (V*,GF*) M,G,SU,SS
Spiced lentil ragout, roasted carrots, yoghurt tahini drizzle

CHEF'S RECOMMENDATIONS

SEAFOOD RISOTTO £23.95 M,SU,MO,F,C
Mussels, calamari, prawns, scallop, garlic, white wine, hint of chilli, parsley, lemon

BEER BATTERED FISH & CHIPS £18.25
F,MO,C,G,S,M,E
Mushy peas, tartare sauce, lemon (may contain bones)

CONFIT DUCK LEG £21.95 M,SU,G,E,CE
Duchess potatoes, red wine jus, wilted vegetables

SEARED SEABASS £22 (GF*) F,C,MO,SU,G,CE
Vegetable & caper caponata, cauliflower veloute & lemon confit

COQ AU VIN £19.95 S,SU,CE
½ bone in chicken, slow braised with autumn root vegetables, panchetta, mushrooms, shallots, red wine

BURGERS

Served on toasted bread SS,G with French fries G,S

We have GF buns

FESTIVE BURGER £17.95 G,S,SU,MU,E,CE
Beef burger, bacon, breaded brie, rocket, cranberry sauce, fries

FALAFEL BURGER (V,GF*,VE*) £15.95 G,S,SU,SS
Avocado, vegan mayo, red pickled onion, baby gem, fries
add halloumi £2 M

SHARING PLATTERS

FESTIVE SHARER £29.95 m,su,g,s,mu,e
pigs in blankets, breaded brie,
Christmas chutney, chicken liver paté & toast,
yorkshire pudding stuffed with Turkey and dipping gravy

SANDWICHES until 5pm

FISH BUTTIE £11.95 M,G,S,F,C,MO
tartare sauce, fries or chips

BRIE & CHRISTMAS CHUTNEY MELT £8.95 G,S,M,SU
fries or chips

YORKSHIRE CHRISTMAS PUDDING WRAP £9.95 G,S,SU,E
Turkey or Nut roast (v) N
Stuffing, pigs in blankets, cranberry sauce, chips or fries

FROM THE GRILL served with chunky chips and a rocket and parmesan salad

SIRLOIN STEAK £29.95 (GF*) G,S,M
Add a sauce £2.75
Peppercorn G,M,SU, garlic butter M, béarnaise M,E,G

SIDES

£4.50 Garlic bread (gf*) G, Fries G,S, New potatoes M, Chunky Chips G,S Side Salad (GF*) SU, Seasonal Vegetables M, Onion rings G,S

£4.95 Cheesy garlic bread M,G, Mash M, pigs in blankets SU,G,S (ve*) Truffle & parmesan fries M,G,S,SU, Roast potatoes G,S

DESSERTS

CHRISTMAS PUDDING £7.95 M,G,N
Brandy sauce

ASSIETTE OF CHOCOLATE £8.95 G,E,S,M
Warm chocolate brownie, chocolate ice cream, chocolate soil and snow, chocolate covered strawberries

CREME BRULEE £7.95 E,M,

CHEESEBOARD £10.95 (GF*) M,G,SU
Brie, blue & cheddar chutney, biscuits

ICE CREAM & SORBETS (VE*) £6.95 M,E

REGULAR TEA/COFFEE & MINCE PIE £4.95 (GF*) G,M,N

MULLED WINE PEAR £8.95 (V) M,SU chantilly cream, berries