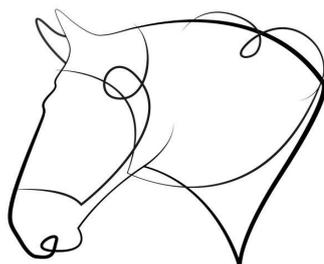


Allergens;
CE-Celery/celeriac G-Gluten
C-Crustaceans. E-Eggs
F-Fish L-Lupin
M-Milk MO-Mollusc
Mu-Mustard N-Nuts
P-Peanuts SS-Sesame Seeds
S-Soya SU-Sulphites



The
Old White
HORSE
Brasserie

Allergen Menu

JANUARY 2026

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

Homemade 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**

SMOKED MACKEREL PATE £9.50 (GF*) F,MO,C,M,E,SU

A bed of sliced beetroot & potato salad

TEMPURA KING PRAWNS £10.95 G,S,C,F,MO,E,M SS£3

Garlic aioli

CRISPY HALLOUMI (V) £9.50 M,SU,S,G

Thyme honey glaze, mixed salad

SCALLOPS £12.95 F,C,MO,M,SU SS£3

Prawn bisque, crispy kale

MAINS

GNOCCHI (V) £18.95 G,M,SU,N,S

Butternut squash, goat cheese, pinenuts, crispy sage

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

LOBSTER RAVIOLI £19.95 (V*,GF*) F,MO,C, G,M

Prawn bisque, asparagus, bottarga

CHEF'S RECOMMENDATIONS

ROAST VEAL TENDERLOIN SCHNITZEL £24.95

G,M,SU,S

Morell cream sauce, sauteed new potatoes, tenderstem broccoli

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

BAKED HAKE PROVENCAL (GF*) £21.95

F,C,MO,SU,G,M,S

Tomatoes, shallots, chilli, white wine, black olives, capers, anchovies, parsley, parmentier potatoes, tenderstem broccoli

LAMB RUMP £22.50 S,SU,CE,M,E,G

Rosemary, crumbled feta, pickled minted courgette, duchess potatoes, lamb & rosemary reduction

BURGERS

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

We have GF buns

OWH BURGER £17.95 G,S,SU,MU,E,CE

Beef burger, bacon, cheddar, baby gem, aioli, fries

FALAFEL BURGER (V,GF*,VE*) £16.95 G,S,SU,SS

vegan mayo, red pickled onion, baby gem, fries, halloumi

CHEESE FONDUE minimum 2 persons £22PP

A pot of our homemade cheese fondue with crusty bread & boiled new potatoes **M,G,SU**

Add extra:

Tenderstem broccoli (V,GF) £4.95 **M**

Carrots, Asparagus & Sugar snaps (V,GF) £4.95 **M**

Falafel Bites (GF*,V,VE*) £6.95 **SS,G,S**

Rump Steak Slices (GF*) £9.95 **M,G**

Grilled Chicken Pieces (GF*) £7.95

Sausage Pieces £5.95 **G,S,SU**

SANDWICHES until 5pm

FISH BUTTIE £11.95 M,G,S,F,C,MO

tartare sauce, fries or chips

STEAK BAGUETTE £12.95 G,S,M,SU,MU

Steak strips, fried onions, mustard mayo, dip pot gravy, fries or chips

YORKSHIRE PUDDING WRAP BEEF OR CHICKEN £12.95

G,S,SU,E gravy dip pot, chips or fries

CHEESE & HOMEMADE CHUTNEY BAGUETTE £10.95 (V)

chips or fries **G,M,SU,S**

FROM THE GRILL served with chunky chips and a green leaf salad, vinaigrette

RUMP STEAK £23.95 (GF*) G,S,M,SU

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, SU,G,S** Truffle &

parmesan fries **M,G,S,SU**

DESSERTS

STICKY TOFFEE PUDDING £7.95 G,E,M

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 SS£3

Brie, blue & cheddar chutney, biscuits

CHEESECAKE OF THE DAY £7.95 G,M,E

ICE CREAM & SORBETS (V,VE*,GF) £6.95