



### ***Starters, Nibbles and Bar snacks***

*(V) Chefs Soup of the Day - Served with warm crusty bread and butter. £5.50*

*(V) Garlic Flatbread Pizza – Hand stretched flat bread topped with garlic butter, homemade Italian tomato sauce, finished with cheddar cheese and oven baked £6.50*

*Seafood Chowder – A thick, hearty, homemade fish soup made with white fish, salmon, mussel meat, squid, prawns, roasted red peppers and potatoes. £7.95*

*Chicken Liver, Brandy and Herb Pate- smooth pate served with freshly toasted bloomer bread, red onion chutney and dressed mixed leaves £6.95*

*Fresh Baked Pork Pie – Starkey's famous pork pie oven baked served with minted mushy peas. £6.50*

*(V) Haloumi Fries – Haloumi cheese in a flour coating deep fried served with dressed leaves and sweet chilli dip £7.00*

*Sweet Chilli Chicken wings- chicken wings cooked in a spiced coating finished with sweet chilli sauce then oven baked until sticky served with dressed mixed leaves and toasted sesame seeds £6.50*

### ***Sandwiches***

*Served Monday to Saturday 12pm – 4pm*

*Chicken Club - Chargrilled chicken and cured bacon, lettuce, sliced beef tomatoes, mayonnaise. £7.50*

*(v) Cheese and Pickle – Mature grated cheddar cheese with Branston pickle. £5.50*

*Bacon and Brie – Cured back bacon chargrilled with Yorkshire brie and cranberry sauce. £7.50*

*Roast Beef and Onion – Roast topside of beef, fried onions and horseradish sauce. £7.50*

*Prawn Marie rose-Cold water prawns in our homemade Marie Rose sauce with gem lettuce £7.50*

*A choice of toasted or untoasted multigrain or white bloomer*

*All sandwiches served with dressed mixed leaves and slaw*

*Add triple cooked chips £2.00*

*We can make many of our dishes Gluten free if required.*



### **Pub classics**

*Ham Hock* – slowly braised ham hock served with a mustard mash, seasonal vegetables and a honey and sage gravy.  
£11.50

*Pie* – Homemade pie of the day with a shortcrust lid served with creamed potatoes and seasonal vegetables. £10.95

*The White Horse Burger* – 100% steak mince patty or fresh grilled chicken breast topped with smoked Applewood Cheddar, cured bacon and our signature house relish served in a toasted brioche bun with gem lettuce, pickle, beef tomato and red onion accompanied by triple cooked chips and slaw. £12.50

*Pulled Pork Topped Burger* – 100% steak mince patty or fresh grilled chicken breast topped with slow roasted maple bbq pulled pork, finished with apple sauce and Applewood smoked cheddar served in a toasted brioche bun with gem lettuce, pickle, beef tomato and red onion accompanied by triple cooked chips and Florida slaw £12.50

*Fish and Chips* – Freshly fried haddock fillet in our Timothy Taylors landlord beer batter served with proper mushy peas, triple cooked chips and tartare sauce. £12.50

*Lasagne* – Homemade steak mince or roasted vegetable (V) lasagne served with dressed mixed leaves and triple cooked chips or garlic ciabatta. £10.50

*BBQ Pulled Pork Brioche* – Slow roasted pork shoulder cooked in our own BBQ rub, pulled into a maple and bourbon BBQ Sauce topped with Applewood smoked cheddar served in a brioche bun served with triple cooked chips, Florida slaw and dressed leaves £11.50

*Katsu curry* – Japanese mild curry with crispy breaded tofu (V) or chicken deep fried finished with fresh carrot and cucumber ribbons and served with Jasmin rice £12.50

*Wholetail Whitby Scampi* – Breaded deep fried wholetail scampi, served with triple cooked chips, dressed mixed leaves, garden peas and tartare sauce £10.50

*Hunters Chicken* – grilled chicken breast topped with bourbon bbq sauce, Gouda cheese and crispy maple bacon served with triple cooked chips, dressed leaves and slaw £11.50

*Beef Steak Hot Pot* – A twist on the classic using a rich red wine, beef steak and vegetable stew topped with crisp oven baked new potatoes and finished with cheese served with seasonal vegetables £13.00

(v) *Beetroot pesto and goats cheese Linguini* – Fresh linguini pasta coated in beetroot pesto tossed with goats cheese and finished with toasted pine nuts and a drizzle of olive oil £13.00

(V) *Spiced squash risotto* – Arborio rice cooked with onions garlic, white wine and vegetable stock with spiced squash finished with roasted squash and toasted pumpkin seeds drizzled with a hint of truffle oil £10.00

*Add Chicken* £3.00

*We can make many of our dishes Gluten free if required.*

## *Steaks and Grill*

*All our steaks are extra matured Yorkshire beef supplied from local butchers Starkey's*

*10oz Rib Eye £23.00*

*8oz Fillet £26.00*

*Mixed Grill £25.00*

*5oz rib-eye, 6oz gammon, lamb chop, Starkey's locally reared Yorkshire pork, sausage, chicken breast and black pudding fritter.*

*All served with roasted vine on cherry tomatoes, field mushroom, dressed mixed leaves and triple cooked chips. Includes a choice of Peppercorn, Yorkshire Blue cheese or Diane sauce*

*Horseshoe Gammon - 12oz gammon chargrilled served with a free range hen egg, pineapple ring, field mushroom, dressed leaves and triple cooked chips. £12.50*

*Chateaubriand\* - Aged Yorkshire beef fillet rolled in mixed cracked peppercorns oven roasted until medium rare served with triple cooked chips, roasted vine on tomatoes, flat mushrooms and dressed salad with your choice of peppercorn, blue cheese or Diane sauce. £30.00 per person, minimum 2 people sharing.*

*\*Subject to availability. Can be guaranteed with a pre order 24 hours prior.*

## *Sides*

*Onion Rings £4.00*

*Garlic Ciabatta £4.00*

*Cheesy Garlic Ciabatta £5.00*

*Dressed Mixed Salad £3.50*

*Triple Cooked Chips £3.50*

*Bread and Butter £1.50*

*Mixed Vegetables £3.50*

*We can make many of our dishes Gluten free if required.*



## *Afters*

*(GF) Homemade Rice Pudding* – Traditional baked rice pudding with a hint of cinnamon and a swirl of strawberry jam £6.00

*Skillet Cookie* – Hot baked chocolate chip or salted caramel cookie dough served with Yorkshire vanilla ice cream and chocolate or toffee sauce. £7.00

*Cheesecake* – Today's homemade cheesecake served with your choice of fresh double cream or Yorkshire vanilla ice cream. £6.00

*(GF) Figgy Sponge Pudding* – sponge with figs and mandarin soaked in sweet sticky toffee served with piping hot creamy custard. £6.00

*(GF) Chocolate Brownie* – Your choice of hot or cold served with cream or ice cream. £5.50

*Chocolate spoon cake* – a huge mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake served hot or cold with cream, custard or ice cream £6.50

*Crème Brûlée* – Traditional homemade baked custard with a crispy caramel top served with vanilla ice cream £6.00

## *Hot Drinks*

*Cappuccino* £2.75

*Latte* £2.75

*Americano* £2.25

*Flat White* £2.50

*Espresso* £2.00

*Double Espresso* £4.00

*Hot Chocolate* £3.00

*Mocha* £2.75

*Pot of Tea* £2.00

*Speciality Tea* £2.50



## Lunch menu

Served Monday to Friday 12pm – 4pm

One course-£8.00 Two courses-£12.00 Three courses-£15.00

### *Starters*

*(v) Soup of the day*

*Pate*

*Prawn Cocktail*

*(V) Creamy garlic mushrooms*

### *Mains*

*(V) Omelette – Oven baked cheese omelette with mushrooms served with salad and triple cooked chips*

*Homemade Beef Lasagne- Served with dressed mixed leaves and triple cooked chips or garlic bread.*

*Wholetail Scampi- Served with garden peas, triple cooked chips and tartare sauce.*

*(V) Mediterranean Vegetable Lasagne- Served with triple cooked chips or garlic bread.*

*Cheeseburger- Served with triple cooked chips, salad and coleslaw.*

*Pie of the Day- Served with mash potatoes and vegetables.*

*Roast Dinner-Today's roast served with mash potatoes, vegetables, Yorkshire pudding and rich stock gravy.*

*Fish and Chips – Fresh haddock fillet in our own beer batter served with triple cooked chips, tartare and mushy peas.*

*Liver and onions – casseroled in rich gravy served with mash potatoes and vegetables*

*6oz Gammon – Grilled and served with triple cooked chips, garden peas and fried egg or grilled pineapple*

### *Afters*

*Cheesecake*

*Ice Cream*

*(GF) Chocolate Brownie*

*(GF) sticky Figgy pudding*

*(GF) Rice Pudding*



## Young Diners

One course - £6.00 Two courses - £8.00

### *Mains*

*Sausages*

*Scampi*

*Breaded Chicken Strips*

*Cheese Burger*

*(V) Cheese Omelette*

*(v) Garlic Flatbread Pizza*

*All served with a choice of two sides – chips, mash, peas, beans or salad.*

### *Puddings*

*Ice Cream*

*(GF) Figgy pudding*

*(GF) Chocolate Brownie*

*(GF) Rice Pudding*



## Sunday lunch menu

### Please order at the bar

#### *Starters*

*(v) Yorkshire Puddings – homemade Yorkshire puddings served with a red onion gravy £5.00*

*(v) Soup of the Day – served with freshly baked warm mini tin loaf £5.00*

*Prawn Cocktail- with fresh salad, Marie Rose sauce and a slice of wholegrain bloomer bread £6.50*

*Chicken Liver, Brandy and Herb Pate- smooth pate served with freshly toasted bloomer bread, red onion chutney and dressed mixed leaves £6.95*

#### *Mains*

*Topside of Beef – beef dripping roasted potatoes, Yorkshire pudding and thick stock gravy £13.50*

*Breast of Chicken Supreme – White Horse sage and onion stuffing, beef dripping roast potatoes served with a white wine, mushroom cream and tarragon sauce £12.50*

*Roast Belly Pork - Served with White Horse sage and onion stuffing, beef dripping roast potatoes, apple sauce and a rich stock gravy £12.50*

*Roast leg of Lamb – served with thick stock gravy, beef dripping roast potatoes and mint sauce £14.95*

*All the above served with seasonal vegetables and creamed potatoes*

*(VE) Bean Chilli non-carne- Homemade 3 bean chilli served with pilau rice  
£9.95*

*(V)Roast Mediterranean Vegetable Lasagne – Mediterranean vegetables roasted with olive oil with tomatoes and layered with lasagne pasta, béchamel sauce and topped with cheese oven baked and served with garlic ciabatta and dressed mixed leaves £9.50*

*Spiced oven roasted salmon- fresh fillet seasoned with mixed spices oven roasted and finished with butter served with truffle mashed potatoes, seasonal vegetables and a butter cream sauce £15.95*

*(VE) Spiced squash risotto – Arborio rice cooked with onions garlic, white wine and vegetable stock with spiced squash finished with roasted squash and toasted pumpkin seeds drizzled with a hint of truffle oil £10.00*

*Add Chicken £3.00*



## *Afters*

*Skillet Cookie* – Hot baked chocolate chip or salted caramel cookie dough served with Yorkshire vanilla ice cream and chocolate or toffee sauce. £7.00

*(GF) Sticky Toffee Sponge Pudding*—sponge soaked in sweet sticky toffee served with piping hot creamy custard. £6.00

*(GF) Chocolate Brownie* – Your choice of hot or cold served with cream or ice cream. £5.50

*Chocolate spoon cake* - a huge mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake served hot or cold with cream, custard or ice cream £6.50

*Crème Brulee*- Traditional homemade baked custard with a crispy caramel top served with vanilla ice cream £6.00

*Cheesecake* – Today's homemade cheesecake served with your choice of fresh double cream or Yorkshire vanilla ice cream. £6.00

*Homemade bread and butter pudding* – Traditional baked bread and butter pudding with dried fruit served with hot custard, cream or ice cream £6.00

## *Young Diners*

### *Mains*

*Beef Dinner, Mash, Yorkshire, Roasties & Veg* £6.75

*Belly Pork Dinner, Stuffing, Roasties & Veg* £6.25

*Chicken Dinner, Roasties, Mash & Veg* £6.25

*Toad in the Hole, Mash & Veg* £6.00

*Garlic Flatbread Pizza* £6.00

### *Afters*

*(GF) Sticky toffee pudding* £3.00

*(GF) Chocolate Brownie* £3.00

*Ice Cream* £1.50 per scoop