



Starters

(V) Chefs Soup of the Day - Served with warm crusty bread and butter. £5.00

Lamb Koftas – Minced prime lamb with mixed spices served with yogurt and mint dip and dressed mixed leaves. £8.00

(V) Nachos – Corn tortilla chips oven baked with jalapenos, tomato salsa, guacamole and sour cream topped with cheddar cheese. £6.00

(V) Mushroom Crostini – Field mushrooms slowly cooked in a rich cream and white wine sauce. Atop a baked garlic ciabatta layered with balsamic onion marmalade. £6.50

Fish Cakes - Fresh salmon, haddock, dill, potato and lemon bread crumbed and deep fried, served with dressed mixed leaves and a horse radish cream sauce. £7.50

(V) Halloumi with Chargrilled Vegetables Skewers – Halloumi cheese, peppers, red onion, cherry tomatoes and mushrooms chargrilled with a mixed fresh herb and garlic olive oil served with dressed mixed leaves and hummus. £7.00

(V) Greek Salad – Tomato, cucumber, red onion, feta cheese and black olives dressed with olive oil infused with oregano and mint. £5.95

Nibbles and Bar snacks

Mixed Breads – Served with olive oil and balsamic £5.00

Mixed Olives – Served with warm focaccia £6.00

Pork Crackling – Served with apple sauce £4.00

Salt and Vinegar scraps - Served with tartare sauce and bread and butter £4.00

Halloumi Fries – Battered and deep fried served with sweet chilli sauce £6.00

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

Ham and Mustard- Home roasted ham and English mustard. £6.50

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

Home Slow Roast Ham and Eggs – British Ham slowly roasted sliced and served cold with two fried free range eggs, dressed mixed leaves and triple cooked chips. £8.50

Pie – Homemade pie of the day with a shortcrust lid served with creamed potatoes and seasonal vegetables. £10.50

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. £11.00

Extra toppings – Fried Egg, Onion Rings, Flat Mushroom, Black Pudding, Jalapenos £1.50 each

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. £11.50

Lasagne – Homemade steak mince or roasted vegetable (v) lasagne served with dressed mixed leaves and triple cooked chips or garlic ciabatta. £9.50

BBQ Brisket French Dip Brioche – Tender beef brisket cooked with a Texan style dry rub blackened served in a brioche bun dipped in rich BBQ beef stock served with mixed leaves, coleslaw and triple cooked chips. £11.00

Chicken Curry – Homemade curry of the day served with mini naan, poppadum, mango chutney and pilau rice. £11.50

Hunters Chicken – Chargrilled butterfly chicken breast, grilled bacon and bourbon BBQ sauce finished with melted smoked Applewood cheddar. Served with creamy coleslaw, triple cooked chips and dressed mixed leaves. £11.50

Ploughman's Platter – Home slow roasted ham, mature cheddar cheese, large pickled onions, bacon jam, dressed mixed leaves and Starkey's pork pie, served with fresh baked mini tin loaf and butter. £10.00

Salads

Tuna Salad Nicoise – Classic nicoise salad with mixed leaves, oven roasted cherry tomatoes, fine green beans, baby new potatoes, boiled egg and black olives. All dressed with an olive, anchovies, lemon and garlic dressing, finished with fresh seared tuna steak marinated in honey, soy and sesame. £11.00

Classic Caesar salad – Romaine lettuce, garlic croutons, anchovies, grilled chicken and parmesan shavings finished with classic Caesar dressing. £9.50

(V) Greek Salad – Tomato, cucumber, red onion, feta cheese and black olives dressed with olive oil infused with oregano and mint. £9.00

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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

House specials

Whole Sea Bass – Oven roasted with lemon and thyme served with sautéed cherry tomatoes, fine green beans and herb roasted baby new potatoes. £17.00

Somerset Pork – Pork cheek braised in an apple, cider and onion broth, served with vegetables and black pudding creamed potatoes. £12.00

(V) Pea and Mint Risotto – Finished with parmesan crisps, pea shoots and micro mint. £9.00

Add Chicken £3.00

Fillet Beef Stroganoff – Fillet strips cooked in a brandy, mushroom, cream and paprika sauce with tagliatelle pasta. £18.00

(V) Mushroom Stroganoff – Mushrooms cooked in a brandy, cream and paprika sauce with tagliatelle pasta. £9.00

Teriyaki Chicken Stir Fry – Mixed stir fried vegetables, soft noodles and chicken in a teriyaki sauce. £9.50

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 £2.00

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Afters

Jam Roly Poly – Traditional suet pastry steamed pudding with strawberry jam served with piping hot creamy custard.

£5.00

Homemade Lemon Meringue Pie – Sweet shortcrust pastry filled with homemade lemon curd, topped with fresh scorched meringue. Served with double cream. £6.00

Skillet cookie – Your choice of freshly baked salted caramel or pretzel and chocolate chunk cookie dough served with Yorkshire vanilla ice cream and a chocolate or sticky toffee fudge sauce. £6.50

Homemade Ice-cream – Ever changing flavours of homemade ice-creams. £1.50 per scoop

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

£6.00

Homemade Fruit Crumble – Today's homemade fruit crumble served with piping hot creamy custard. £5.00

Yorkshire Cheese Board - A selection of locally sourced cheeses, served with traditional cheese biscuits, red onion chutney and grapes. £8.50

(GF) Chocolate Brownie – Your choice of hot or cold served with cream or ice cream. £5.00

Hot Drinks

Cappuccino £2.50

Latte £2.50

Americano £2.25

Flat White £2.25

Espresso £1.75

Double Espresso £3.50

Hot Chocolate £2.50

Mocha £2.50

Pot of Tea £2.25

Afternoon tea

£14.50

Afternoon tea with a glass of house gin and tonic or prosecco £19.95

Available Monday to Saturday 12-5pm

Booking only

24 hours minimum notice



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

(v) Creamy Garlic Mushrooms

Mains

Homemade Beef Lasagne- Served with triple cooked chips or garlic bread.

Wholetail Breaded Scampi- Served with triple cooked chips, salad and garden peas.

Sausage and Mash- Served with onion gravy and garden peas.

(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.

Roast Ham and Egg- Served with fried free range egg, salad and triple cooked chips.

Omelette – Oven baked cheese omelette with mushroom or ham served with salad and triple cooked chips.

Afters

Cheesecake

Ice Cream

Chocolate Brownie

Jam Roly Poly



Young Diners

One course - £5.00 Two courses - £7.00

Mains

Sausages

Battered Buttermilk Chicken Strips

Scampi

Cheese Burger

(v) Macaroni Cheese

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

Puddings

Ice Cream

Rice Pudding

Chocolate Brownie



Sunday lunch menu

Children- any menu item as a smaller meal at half price.

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 warm crusty bread and butter £5.00

(v) Bruschetta – freshly cut vine ripened cherry tomatoes and red onion with olive oil and a traditional Italian basil pesto atop an oven baked garlic ciabatta bread slice. Finished with a balsamic dressing. £6.50

Chicken liver and brandy pate– homemade smooth chicken liver pate with brandy served with Cumberland sauce, dressed leaves and freshly toasted bloomer bread £8.00

Mains

Top side 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, crackling, creamed potatoes, beef dripping roast potatoes, seasonal vegetables, apple sauce and topped with a rich stock gravy £12.50

Salmon fillet – oven baked salmon fillet served with a parsley and lemon sauce £13.50

Lamb rump – seared and oven roasted served with a redcurrant and rosemary jus. £16.50

All served with a selection of seasonal vegetables and creamed potatoes.

(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

(Vegan)Black Bean Chilli- Black and Haricot beans in a rich chilli tomato sauce with peppers and onions served with pilau rice £9.95

Afters

Jam roly poly – traditional suet pastry steamed pudding with strawberry jam served with custard £5.00

Skillet cookie – your choice of freshly baked salted caramel or double chocolate chip cookie dough served with Yorkshire vanilla ice cream and a chocolate or sticky toffee fudge sauce £6.50

Chocolate spoon cake – a huge mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake £6.00

*Cheesecake – A homemade vanilla and milky bar white chocolate cheesecake served with fresh double cream or ice cream
£6.00*

*Yorkshire cheese board - a selection of locally sourced cheeses, served with traditional cheese biscuits, a red onion
chutney and grapes £8.50*

Sticky toffee pudding-A traditional toffee drenched sponge served with custard £6.00

*Black forest chocolate log- Rich chocolate rolled through chocolate sponge with a chocolate coating, finished with a
black cheery compote served with double cream £5.00*