THE WHITE HORSE INN

WITHERSFIELD

Autumn Lunch Menu

CIABATTA

(served with salad and salted crisps)

£11

Garlic mushroom and cheese melt (V) (GFA)

Sausage and red onion chutney (VA) (GFA)

Fish finger and tartare sauce

Bacon, lettuce and tomato (GFA)

WRAP

(served with salad and salted crisps)

£11

Prawn Marie-rose with lettuce

Southern fried chicken with BBQ sauce and cheese

Sweet chilli halloumi with lettuce (V)

Falafel with tzatziki and cucumber (V)

JACKET POTATO

(served with salad)

£11

Baked beans and cheese (V) (GF)

Cheese and coleslaw (V) (GF)

Tuna mayonnaise and cheese (GF)

Prawn Marie rose (GF)

MAINS

Fresh mussels (GFA) — £17
Cooked in a classic white wine, garlic and cream sauce, served with golden pommes frites and crusty bread.

Pan seared chicken breast (GFA) — £18
In a creamy "Marry me" sauce with linguine and garlic ciabatta.

Kedington sausages n' mash (GFA) — £16
With seasonal vegetables and caramelised onion gravy.

Signature Beer battered haddock (GFA) — £18
With chunky chips, garden or mushy peas and a homemade tartare sauce.

White Horse 6oz Wagu beef burger (GFA) — £18
In a brioche bun with cheddar, bacon, shredded iceberg lettuce, beef tomato and burger sauce. Served with chunky chips and a homemade coleslaw.

Crispy pork belly — £21
With creamy wholegrain mustard mash, seasonal vegetables and apple cider gravy.

Mild roasted butternut squash and chickpea curry (VE) (V) (GF) — £14
Served with basmati rice, mango chutney and Poppadom.
Add Chicken £3

Chef's pie of the day — £18
With seasonal vegetables, with creamy mash potato or chunky chips and gravy.

Beef in red wine lasagne — £18
Served with a dressed salad and a garlic ciabatta.

SIDES

Chunky chips	Cheesy chips	Garlic bread	Cheesy garlic bread	Olives
£3.50	£4	£4	£4.50	£3

Coleslaw	Mixed salad
£2	£2

(GF) Gluten Free (GFA) Gluten free option available (V) Vegetarian (VA) Vegetarian option available
(VE) Vegan (VFA) Vegan option available.

Please make staff aware of any allergies, intolerances or dietary requirements before ordering.
Whilst we continuously work to prevent cross contamination, we unfortunately cannot guarantee the complete absence of any allergen in our kitchen.
We apologise for any inconvenience this may cause.