



If you have a food allergy, intolerance or sensitivity, please inform us of this upon arrival and every time you order any food or drink item. Our staff will be able to suggest the best dishes and drinks for you.

STARTERS

French Onion Soup (V,GF*)£7.95

CRUSTY BREAD

CHICKEN LIVER PARFAIT (GF*)£8

Sourdough toast & a red onion chutney

Mackerel Paté (GF*) £8.50

CRUSTY BREAD, CELERIAC REMOULADE

KingScallops£12.95(GF*)SS£3

CREAMED LEEKS, PANCETTA CRISP

Moules Marinière £10.25

CRUSTY BREAD

Tempura Prawns £10.95 SS£3

GARLIC AIOLI

Ham & Gruyère Croquettes £8.50

MUSTARD AIOLI

Garlic & Thyme Mushrooms £8.95 (V,GF*)

CHESTNUT & BUTTON MUSHROOMS IN CRÈME FRAÎCHE GARLIC & THYME SAUCE ON SOURDOUGH

SHARING BOARDS

SEAFOOD SHARER £29

Tempura prawns, mackerel pate, haddock goujons, mussels, calamari, lemon & garlic dip, tartare sauce

Baked Camembert £22

HOUSE CHUTNEY, CRUSTY BREAD, CORNICHONS, CANDIED NUTS, BREAD STICKS

BURGERS

Served on a toasted bread bun with chips or fries
We have GF and VE buns upon request
make it a double burger £5
Add Homemade Onion Rings £4

OLD WHITE HORSE BRASSERIE BURGER£15.95

BBQ sauce, smoked applewood cheddar, streaky bacon & crispy onion, shredded iceberg lettuce, pickled gherkin tomato

FALAFEL BURGER (V,VE*) £15.95

baby gem, pickled red onion, avocado, vegan mayo add Halloumi £2

GAME BURGER £18.95

Yorkshire Blue Cheese, Streaky Bacon, Chips

(GF)-Gluten free (V)-Vegetarian, (VE)-Vegan GF*, VE*=Option available upon request, SS- Sunday set menu Supplement

A La Carte

FROM THE GRILL STEAK

Fries, Rocket & Parmesan Salad

10 oz Rump £23.95

Addasaucefor£2.75

PEPPERCORN, GARLIC BUTTER, PORT & BLUE CHEESE OR BÉARNAISE

CHEF'S HOME COMPORTS

Moules Frites £18.95 Moules Monday £13.95 in a Marinière sauce, crusty bread and fries

WILD BOAR SAUSAGE & MASH £16.95 (GF*)
WILD BOAR SAUSAGES, CONFIT ONION, CREAMY MASH & GRAVY

Beer Battered Fish & Chips £17.95 HOMEMADE CHUNKY CHIPS, MUSHY PEAS AND TARTARE SAUCE

PIEOFTHE WEEK£16.95 (V*) PIE & PINT WEDNESDAY £16.95 SERVED WITH CHIPS, SEASONAL VEGETABLES & GRAVY

Sides £4 each

Garlic Bread – add Cheese 50p , Homemade Chunky Chips Fries, Side Salad, Onion Rings, Seasonal Green Vegetables, Buttered New Potatoes, Truefle & Parmesan Fries £4.95

DESSERTS

YORKSHIRE PARKIN £7.95 APPLE & PEAR CRUMBLE £7.95 ICE CREAM & SORBETS (V,VE*,GF) £5.95 CHOCOLATE BROWNIE £7.95 Creme Brulee £7.95 Cheesecake of the day £7.95 Cheese & Biscuits (GF^*) £10.95 ss £3

CHEF'S RECOMMENDATIONS

SeafoodRisotto£23.95

MUSSELS, CALAMARI, PRAWNS, SCALLOPS IN A WHITE WINE, GARLIC, PARSLEY,
A HINT OF CHILLI AND LEMON

GRILLED SWORDFISH £24.50

LEMON & CAPER BERRY BUTTER, CRUSHED NEW POTATOES

ROAST DUCK BREAST £22.50 (GF*)
SWEET POTATO PUREE, CHERRY JUS, WILTED KALE

STUFFED ROMERO PEPPER (V) £17.95
RATATOUILLE, COUSCOUS

Beef Bourguignon £19.95

BEEF CHEEKS, CREAMY MASH, GREEN BEANS

WILD MUSHROOM, SPINACH & TRUFFLE RISOTTO (V,GF*) £18.95

Seabream £22 (GF*)

RATATOUILLE, PARMENTIER POTATOES

MONDAY TO WEDNESDAY

Buy two large glasses of wine and receive the rest of the bottle for free

SET MENU FIXE

Two courses £18.95 - Three courses £21.95 Monday to Friday - 12 noon till 7pm, Saturday - 12 noon till 5pm

SUNDAY ROASTS

Two Courses - £23
Three Courses - £28
SS*-Supplements apply