



The  
**Old White  
HORSE**  
Brasserie

**TEN POUND TUESDAY**

Burger & fries £10

**PIE & PINT THURSDAY**

Pie, chips and a pint £12.

**WEDNESDAY-THURSDAY WINE OFFER**

Buy 2 large glasses of wine and get the rest of the bottle

**MOULES FRÎTES FRIDAY £10**

**COCKTAIL OFFER 2 for £12**

Ask Us About Christmas!

November Is Game Month

Autumn Seafood Week 22nd-31st October

Beaujolais Nouveau 2021 18th-21st November

We sell Gift Vouchers

Earn Points With Our Lunch Club

**Food and Drink Allergies**

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time you order any food or drink item. Your server will be able to suggest the best dishes & drinks for you.

**(V) Vegetarian, (V\*) Vegetarian Option available,**

**(VE) Vegan options available;** bread, "mayo", "milk", "cheese", "ice cream", dressings, "butter"

Gluten Free : Ask for our special menu. Allergen menu available

**SERVICE CHARGE IS NOT INCLUDED AND IS GIVEN TO THE STAFF**

## STARTERS

### FRENCH ONION SOUP (V) £6.50

Comté cheese croute and rouille

### HOME MADE CHICKEN LIVER PATÉ £6.55

Onion chutney, thick cut toast

### SALT & PEPPER SQUID £7.95 chilli jam

### SKAGEN TOAST £7.50

Prawns, crayfish tails, red onion, dill, crème fraîche, mayo, toast

### TEMPURA KING PRAWNS £7.95

Garlic aioli, crispy seaweed

### MOULES MARINIÈRES

Starter with bread and butter £7.95

or as a Main with fries £12.95

### SAUTÉED MUSHROOMS (VE) £5.95

Garlic, spinach, thyme, toast

## CHEF'S HOME COMFORTS

### BEER BATTERED FISH & CHIPS Small £10.95 Large £12.95

Mushy peas, tartare sauce, lemon (may contain bones)

### PIE OF THE WEEK £11.95

mash, seasonal veg, gravy

### MOULES FRÎTES £12.95

Mariniere, fries

### GAME PIE £13.95

Mash, seasonal veg, gravy

### VEGETARIAN PIE £11.95

Chickpeas, tomato, olives, capers, tomato, vegetables. Mash, chips or fries

## CHEF'S RECOMMENDATIONS

### LOBSTER RAVIOLI £16.95

Prawn bisque, white truffle

### PHEASANT £17.95

Fondant potato, parsnip textures, red wine jus

### CHICKEN ESCALOPE £14.95

Tomato, aubergine, gruyère cheese, white wine caper butter & panzanella salad

### GRILLED SEABASS £15.95

Warm salad of new potatoes, samphire, red pepper and salsa Verde

## BURGERS

Served on toasted brioche bread (VE) with French fries or Chips

**Add:** Crispy onions, streaky bacon, smoked cheddar, cheese (VE) or Yorkshire blue cheese **all £1 each**

**Add:** Homemade onion rings **£3.50**

### Choose from:

#### LE BURGER £13.95 EBS £2

Gruyère cheese, baby gem lettuce, pickles, garlic aioli

#### CHICKEN BURGER £13.95

marinated garlic & herb chicken, comté cheese, crispy onions, baby gem lettuce, garlic aioli,

#### VEGGIE BURGER (V) (VE) £13.95

Meat style veggie burger, red pepper coulis, baby gem, heritage tomato

## SANDWICHES *until 6pm*

Served with fries or chips

### FISH BUTTIE £7.95

### LE CLUB, £8.55

### BEEF BOURGUIGNON YORKSHIRE PUDDING WRAP £9.95

## FROM THE GRILL

### SIRLOIN STEAK £19.95

### FILLET STEAK £22.95

Green salad vinaigrette, fries or chips, peppercorn or Béarnaise sauce. Add Truffle fries £4.50, Onion rings £3.50

## SHARING PLATTERS

### FISH PLATTER £20.95

Prawn & parmesan arranchini, king prawns, salt pepper squid, garlic & chilli mussels, Mini Skagen toast, chilli jam, garlic aioli

### WHOLE CAMEMBERT £22.95

Charcuterie meats, pickled vegetables, toasted sourdough, olives, onion marmalade

## SUNDAY ROAST

*Sundays only. ASK US WHAT MEATS WE HAVE ON TODAY*

Served with all the trimmings

**2 COURSES £16.95, 3 COURSES £19.95**

## HOMEMADE DESSERTS

### STICKY TOFFEE PUDDING £6.50

With rum raisin ice cream

### CHOCOLATE ASSIETTE £6.95

### PEAR, APPLE & RASPBERRY CRUMBLE (V) £6.50

Crème anglaise

### CRÈME BRÛLÉE (V) £6.85

Sable biscuits

### ICE CREAM (VE) £5.95

### LEMON TART (V) £5.95

### FRENCH & YORKSHIRE CHEESE & BISCUITS

**Choice of: 3- £8.95 or 5- £9.95**

# Drinks and Wines

## SPARKLING WINE

	Mini bottle	Bottle
CORTE DELLE CALLI, PROSECCO	£6.85	£21.00
VITICOLTORI ACQUESI, ROSÉ PROSECCO		£24.00
CHAMPAGNE TESTULAT ROSÉ		£49
CHAMPAGNE TESTULAT		£39

## BOTTLED CIDER *ask about our Ciders on draft*

OLD MOUT PINEAPPLE & RASPBERRY	500ml	£4.90
OLD MOUT KIWI AND LIME	500ml	£4.90
ASPALL'S DRAUGHT CIDER	500ml	£5.20

## BOTTLED BEERS *ask about our Beers and Lager on draft*

ERDINGER WEISSBIER	500ml	£5.45
ADNAMS GHOST SHIP 0%	500ml	£3.30
PERONI, SOL	330ml	£3.80
HEINEKEN 0%	330ml	£3.20

## GINS AND MARVELLOUS MIXERS

GORDONS	£2.90
GORDONS PINK	£3.00
BOMBAY SAPPHIRE	£3.30
WHITLEY NEIL RHUBARB AND GINGER	£4.30
MONKEY 47	£4.50
HENDRICKS	£4.50
TANQUERAY FLOR DE SEVILLA	£4.30
Fevertree Tonic 200ml	£2.00
Fevertree Light Tonic 200ml	£2.00
Fevertree Elderflower Tonic 200ml	£2.00

## WHITE WINE

	175 ml	250 ml	Bottle
PECORINO VELLODORO			£27.95
POGGIO ALTO PINOT GRIGIO	£4.65	£6.35	£18.00
FIRST FLEET CHARDONNAY	£4.75	£6.65	£18.95
FEATHERDROP MALBOROUGH SAUVIGNON BLANC	£5.85	£8.35	£24.50

## ROSÉ WINE

	175 ml	250 ml	Bottle
ZINFANDEL ROSÉ	£4.65	£6.35	£18.00
POGGIO ALTO PINOT GRIGIO BLUSH	£5.40	£7.15	£18.95
MINUTY PROVENCE ROSÉ			£26.50

## RED WINE *ask about our bin ends*

	175 ml	250 ml	Bottle
MANCURA ETNIA, CHILE, MERLOT	£4.45	£5.95	£16.95
MORANDÉ PIONERO, PINOT NOIR, CHILE	£5.55	£7.85	£21.00
FINCA LA COLONIA, MALBEC ARG	£5.25	£7.25	£26.00
PROMESA RIOJA CRIANZA	£5.55	£7.85	£20.95
FIRST FLEET SHIRAZ, AUS	£4.75	£6.65	£19.95

## SOFT DRINKS

Frobisher Fusion, Orange and Passionfruit	330ml	£2.50
Frobisher Fusion, Apple and Mango	330ml	£2.50
Sparkling Water	330ml	£2.20
Juices: orange, apple & cranberry	200ml	£2.30
Orangina	275ml	£2.60
Appetizer	275ml	£2.60
Lemonade, Pepsi, Diet Pepsi	½ Pint	£1.55
	Pint	£3.10

## AUTUMN COCKTAILS £7.50 or 2 for £12 *Friday-Saturday 5-7pm*

ESPRESSO MARTINI	Espresso, Coffee Liqueur, Vodka
MOJITO	White Rum, Lime, mint
PASSIONFRUIT MARTINI	Passoa, vodka, lime, vanilla, pineapple juice,
APEROL SPRITZ	Aperol, Prosecco, Soda
LEMONCELLO SPRITZ	Limoncello, Prosecco, Soda