

THE
WHITE HORSES



NON-GLUTEN CONTAINING INGREDIENTS MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our Non-Gluten Containing Menu.

FESTIVE DRINKS

Drunken Sailor's Gingerbread - 12

Jameson's whiskey, gingerbread syrup, Angostura, orange bitters

Rhubarb Kipling - 12

Aperol, Amaro Santoni, Fever-Tree blood orange soda

White Horses Mistletoe Mule - 12

Goldstone spiced rum, Chambord, Fever-Tree ginger beer

Miss Scarlett's Spritz - 12

Chambord, Prosecco, cranberry juice

Smuggler's Sleigh - 7

Festive mulled wine

FOR THE TABLE

Marinated Gordal Olives (vg) - 4.5

Warm Smoked Almonds (v) - 4.5

Warm Caraway Bread,

caviar butter & dips (v) - 7

TO START

Mixed Seafood Chowder with warm Caraway bread - 9/17

Confit duck leg, mulled wine poached pear, devils on horseback - 9

Roasted butternut squash soup, artichoke crisps, truffle oil, served with warm Caraway bread (vg) - 8

SIGNATURE SEAFOOD PLATTER (FOR TWO)

The Discovery Platter, Arenkha caviar, Atlantic prawns, Severn & Wye smoked salmon®, dressed crab, mussels & clams with a Marie Rose sauce, sherry vinaigrette & warm Caraway bread. A bit of theatre - 50

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SALAD

Classic Caesar Salad topped with generous flakes of aged parmesan (v) – 13
(add smoked chicken +3)

MAINS

Roast cod loin, fennel orange salad, mussel & cider cream sauce, served
with roast potatoes and seasonal vegetables – 22

Spinach & Mushroom Risotto, truffle paste, vegan parmesan & toasted pine nuts, (vg) – 15

SUNDAY ROASTS

All our roasts are served with crispy herb roasted potatoes, maple-glazed carrots, Hispi cabbage, parsnip purée, and a jug of rich, delicious gravy.

Roast free-range turkey, creamed sprouts, chipolatas, port cranberry gravy – 21

28-day Dry Aged Roast Beef, braised ox cheek served with a creamy horseradish sauce – 21

Charred cauliflower, butterbean purée, roasted chestnuts, basil oil (vg) – 20

ON THE SIDE

Creamed garlic spinach (v) – 6

Skin-on Fries (vg) – 3.5

Green Beans, toasted almonds in
a tangy lemon dressing (vg) – 4

Truffle Cauliflower Cheese (v) – 7

Roast potatoes with Sunday gravy – 3

Creamy Mashed Potato – 4

A selection of desserts and after dinner drinks are available

Full allergens and calorie information on the ingredients in the food we serve is available on request – please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day.

v – vegetarian vg – vegan

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

