

THE WHITE HORSES

STAY & DINE NGCI

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 No-Gluten Containing Menu.



TO START

Roasted Cauliflower & Butterbean Soup, roasted chestnuts, crispy capers, sage oil (vg)

Tandoori Chicken Skewers, curried yoghurt, seaweed gremolata, pomegranate seeds, blood orange vinaigrette

Warm Heritage Beetroot Salad, pickled mushrooms, vegan feta cheese, toasted pine nuts, blackberry vinaigrette (vg)

MAINS

Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing

10oz Rib-Eye Steak, crispy shallots, watercress salad, garlic butter.

Served with beef dripping chips (*supplement +15*)

Classic Caesar Salad topped with generous flakes of aged parmesan (v)

DESSERTS

Chocolate Negus served with blackcurrant sorbet, cocoa tuile (vg)

Two Scoops of Ice-cream or Sorbet

Choose from: strawberry (v), clotted cream (v), vanilla (v), coffee (v), honeycomb (v), lemon (vg), raspberry (vg), blackcurrant (vg)

All served with berry coulis (vg)

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.

