



We serve uncomplicated, unpretentious, delicious food by a team who love what they do and want to make every dining experience feel special. Our seasonal menu features comforting pub dishes as well as Elite Bistro classics like our beetroot salad and the crème brûlée.

SNACKS

- Beer-battered frickles 5
ranch sauce
- Cumberland chipolatas 6.5
roasted in smoked garlic honey, homemade brown sauce
- Whitebait 6
parsley mayo
- Gordal olives 4

SIDES

- Truffle & Parmesan chips 5
- Skinny fries 4.5
- Barbecued roasted carrots 5
shawarma spiced butter and crispy onions
- Greek salad 6
feta and oregano
- Long-stem broccoli 5
olive oil and lemon

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

Please note: A discretionary 10% service charge will be added to your bill.

TWO FOR £20 (AFTERNOONS MONDAY - FRIDAY)

Choose two courses from the dishes below for £20 when dining between 12pm-6pm Monday - Friday.

SMALL PLATES

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| Wild boar scotch egg 7.5
piccalilli | Stout rarebit on sourdough toast 5.5
with Appleby's Smoked Cheshire cheese, watercress |
| Roasted beetroot salad 6.5
ricotta, spiced pumpkin seeds, sticky walnuts | Smoked mackerel pâté 8
pickles, sourdough toast |
| Pea and lovage arancini 7
goats curd, Parmesan | Creamy garlic field mushrooms 7
on sourdough toast with a poached egg |
| Sticky belly bacon 8
spring leaves with sour cream dressing and apple | House flatbread <small>baked fresh everyday</small> |
| Ox tongue and potato hash pasty 8.5
homemade brown sauce, watercress | caramelised figs, Suffolk rosemary salami, crumbled feta 7.5 |
| | goats curd, pea, radish and mint salad 7 |
| | shaved courgette salad, confit garlic pesto 7 |

BIG PLATES

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| Hot-smoked salmon salad 8.5 / 14.5
baby gem and cucumber salad, herby sour cream, poached egg | The White Horse half-pounder 19.5
two 4oz dry-aged beef patties, mature cheddar cheese, house sauce, skinny fries |
| Honey-glazed ham 16
two fried eggs, triple cooked chips, pineapple | Crispy chicken chat burger 17.5
tamarind, coriander chutney, Bombay mix, skinny fries |
| Beer-battered haddock & chips 16.5
minted peas, tartare sauce | Shawarma spiced lamb kofta 18.5
house flatbread, hummus, feta and pomegranate molasses, Greek salad, skinny fries |
| Salad of crispy summer courgettes 15
sun dried tomatoes, basil and English pecorino | The White Horse ploughman's 19.5
honey glazed ham, pickled pearl onions, Appleby's Cheshire cheese, wild boar scotch egg, piccalilli, green salad |
| Peri-Peri 1/2 chicken 19.5
baby gem lettuce, sour cream, skinny fries | Pan-roasted cod loin 19.5
crushed new potatoes, black pudding, long-stem broccoli, mustard cream sauce |
| Braised beef and ale pie 21
beetroot ketchup, truffle and Parmesan chips | |
| Smoked fish pie 19.5
long stem broccoli, triple cooked chips, parsley sauce | |

STEAKS

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| 7 oz Flat-iron steak 25.5 | Lion's mane mushroom steak frites 21.5 |
| 10 oz Ribeye steak 35
with truffle and Parmesan chips, peppercorn sauce, watercress | pan-roasted lion's mane, coconut peppercorn sauce, watercress, skinny fries |

TO SHARE

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| Whole camembert 12.5
baked with smoked garlic honey and served with farmhouse chutney, pickles, sourdough toast | 19 oz Dry-aged sirloin of beef to share 68
barbecued carrots with shawarma spiced butter and crispy onions, long-stem broccoli, truffle and Parmesan chips |
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SUNDAY SERVICE

Available Sundays 12 - 7pm

- Roast beef 22
roast potatoes, carrot and swede mash, buttered greens, Yorkshire pudding, red wine gravy
- Stuffed & rolled pork belly 19.5
roast potatoes, carrot and swede mash, buttered greens, caramelised apple purée, red wine gravy
- Cheddar & onion shortcrust pie 16
roast potatoes, carrot and swede mash, buttered greens, vegetarian red wine gravy
- 19 oz Dry-aged sirloin of beef 68
to share
roast potatoes, carrot and swede mash, buttered greens, Yorkshire pudding, red wine gravy

SIDES

- Roast potatoes 4
- Carrot & swede mash 4

PUDDINGS

- Vanilla crème brûlée 7.5
- Honeycomb ice cream 6.5
dark chocolate sauce and a wedge of honeycomb
- Toasted coconut ice cream 7
rum-poached pineapple, white chocolate and peanut crumb
- Chocolate 'Oblivion' 8.5
mint choc-chip ice cream, dark chocolate sauce
- Summer strawberries and set vanilla cream 8
elderflower granita, pistachio shortbread
- Warm lemon and brown butter syrup pudding 8
vanilla ice cream, double cream
- Elderflower granita 6.5
fresh strawberries
- Coconut & vanilla rice pudding 7
rum-poached pineapple, coconut crumble