

Ben Miller
HEAD CHEF

THE WHITE
HORSE INN

Selection of SODT Bread for Two £3 Marinated Olives £3

STARTERS

Cream of Jerusalem Artichoke Soup, Chives, White Truffle Oil £7
Breaded Whitebait with Tartare Sauce and Lemon £8
Chicken Liver Parfait, toasted Corn Bread, Rhubarb & Ginger Chutney £8
Harissa roasted Aubergine with Onion Bhaji £8
Grilled Courgette, Romesco sauce, Minted Yoghurt
Crispy Asian Belly of Pork in Spiced Black Vinegar Caramel £9
Green Papaya & Orange Salad, Roasted Shallots, Toasted Peanuts
Pan-roasted King Prawns with Chilli, Garlic & Herb Butter £12 / £22

SUNDAY LUNCH

MAINS

Bubble & Squeak with Hallgate Farm Fried Egg £14
Wild Mushroom, Wilted Spinach and Truffle Dressing
Duo of Wild Boar and Venison Sausages £16
Savoy Cabbage, Creamed Potatoes, Peppercorn Sauce
Fillet of Haddock in local Ale Batter with hand cut Skin-on Chips £17
Mushy Peas, Tartare Sauce, Lemon
Fragrant Thai Chicken & King Prawn Coconut Curry with Aromatic Rice £18
Tenderstem, Sweet Potato, Roasted Peanuts & Shallots

SUNDAY ROASTS

Roast Rump of Beef with Horseradish Sauce £19
Roast Rump of Lamb with Mint Sauce £18
Roast Barbary Duck Breast with Redcurrant Jelly £18
Duck-fat Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Red Wine Jus

SIDES

£4

Classic French Fries Hand cut Skin-on Chips
Buttered Green Vegetables Pear, Blue Cheese & Walnut Salad

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.
PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.

DESSERTS

ALL £8

Vanilla & Tonka Bean Crème Brûlée

Sticky Toffee Pudding with Bourbon Vanilla Ice Cream

Triple Chocolate Brownie with Salted Caramel Ice Cream

Iced Yorkshire Pudding with Vanilla Ice Cream, Butterscotch Sauce, Hazelnuts

Affogato with 'Love Hurts' Espresso £6

...add Baileys, Disaronno or Frangelico Liqueur for £3

A trio of local, award-winning, Gelato and Sorbet £7

Turkish Delight – Baileys & Amaretti – Salted Caramel

Bourbon Vanilla – St. Clément's Sorbet – Apple & Blackberry Sorbet

Three British Cheeses with Millers Biscuits and Homemade Chutney £10

Village Maid Cheese 'Waterloo'

Guernsey milk goes into this decadent washed curd cheese, from longstanding artisan cheesemakers Anne and Andy Wigmore. Very rich and buttery, with a bloomy rind that develops a mushroom finish.

RAW, VEGETARIAN

Lyburn Farmhouse Cheesemakers 'Stony Cross'

Stony Cross is a WW2 airfield to the south of Lyburn and this is their youngest offering. Mould ripened, not dissimilar to a French Tomme De Savoie. At 8 weeks it is creamy, buttery in texture, with sweet flavours, and a distinctly earthy finish

PASTEURISED, VEGETARIAN

Hartington Creamery 'Peakland Blue'

Lovingly handmade in the Peak District. Derbyshire Dales milk creates this pale yellow, mild and tasty blue cheese. If you are looking for something award winning and unique this is the one for you.

PASTEURISED, VEGETARIAN

COFFEE & TEA

FROM £2

'Love Hurts' from The Barista Project is a specialty blend from Brazil, Colombia and Rwanda that really delivers on fruit, nut and chocolatey goodness. This 'community coffee' gives back to 'Friends of the Hurtwood'.

Tea Pigs Everyday Brew, Earl Grey, Green or Peppermint Tea

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