

# THE WHITE HORSE & THE VIEW @Woolley Moor

## **Nibbles**

Mixed marinated olives £6.50

Pork scratchings with chive mayo £6.00

## **Starters**

Homemade soup of the day with croutons £7.50

Crispy hens egg, chilled pea velouté fresh peas & Parma ham £9.95

King prawn ravioli, crab bisque, dressed fennel, crispy noodles £10.95

Chicken and ham hock terrine, wild garlic mayonnaise, piccalilli, sourdough toast £9.95

Pan seared scallops, celeriac puree, kale crisp, truffle emulsion £11.95

## **Mains**

Pan roasted chicken, English asparagus, black garlic potato terrine, herb crumb, jus gras £18.95

Belly pork porchetta, bacon mash, apple gel, red wine sauce £18.95.

Pan fried cod loin, lobster bisque risotto, lemon aioli, cavolo Nero £20.95

Bakewell best battered cod, chunky chips, mushy peas and tartare sauce £17.50

Lamb rump, braised lamb shoulder pie, broad beans, hen of the woods mushroom, lamb jus

Sun dried tomato gnocchi, pesto, cheese curd, Jerusalem artichoke crisp £16.95

## **From the grill**

8oz Fillet steak, onion rings, confit beef tomato, herb butter, chunky chips £29.95

10oz Ribeye steak, confit beef tomato, herb butter, chunky chips £26.96

## **Sides**

Pepper corn sauce £3.50

Stilton sauce £4.00

Red wine sauce £4.00

Garlic butter £1.50

Garlic king prawns £7.50

## **Desserts**

Lemon tart, Italian meringue, raspberry sorbet, sherbet £9.95

Chocolate chip cookie, chocolate Cremieux, milk sorbet, milk crisp, candied hazelnut £9.95

Rhubarb doughnut, set vanilla custard, rhubarb sorbet, nutty granola £9.95

Steamed treacle sponge, homemade vanilla ice cream £8.50

Strawberry parfait, elderflower set cream, macerated strawberry £8.50

Trio of local cheese, red onion marmalade, Piccalilli, crackers, homemade butter £10.50

Head Chef: Daniel Orwin

**We source all our food locally where available. Please ask a member of staff for more details.  
Please advise of any allergy or dietary requirements**