

# THE WHITE HORSE & THE VIEW *@Woolley Moor*

## **Starter**

- Mixed olives with sour dough and hummus £6.00
- Brie beignet with cranberry sauce £6.00
- Homemade soup of the day £6.50
- Tempura battered cod and king prawns in a Goan curry sauce £10.95
- Sticky, chili beef with Asian slaw £9.95
- Wild mushroom arancini, lemon and chive beurre blanc £9.95
- Dressed crab on focaccia with cucumber gel, cucumber and apple salad £11.95
- Chicken liver pate, toasted sough dough and red onion ketchup £9.95

## **Mains**

- Roast rib of Derbyshire beef with Yorkshire pudding £18.50
- Roast breast of chicken with stuffing and Yorkshire pudding £17.95
- Bakewell best battered cod, chunky chips and crushed peas £17.50
- Butternut squash and stilton wellington, squash puree, shallot and red wine reduction and seasonal vegetables £15.95
- Oven roasted plaice stuffed with scallop mousse, roast potatoes, beurre blanc and crisp Parma ham £19.95
- Crispy belly pork, spring onion mash, apple puree and smoked bacon sauce £18.95
- 5oz/10oz 'D' cut Gammon with chunky chips, fried egg, pineapple and garden peas £12.95/£16.95

**All main courses are accompanied by a selection of vegetables**

## **Desserts £8.50**

- Egg custard tart with rhubarb sorbet
- Chilled chocolate and peanut fondant with peanut tuile, crème fraiche sorbet
- Sticky toffee pudding, with salted walnut ice cream and toffee sauce
- Coffee panna cotta, tres leches and gingerbread
- Raspberry parfait, vanilla cream, raspberry sorbet and matcha crumb
- Trio of cheeses with red onion marmalade, crackers and homemade butter

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**

