

THE WHITE HORSE & THE VIEW @Woolley Moor

M E N U

NIBBLES

Mixed olives with sour dough and hummus	£6.00
Brie beignet with cranberry sauce	£6.00

STARTERS

Homemade soup of the day	£6.50
Tempura battered cod and king prawns in a Goan curry sauce	£10.95
Sticky, chilli 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 sour dough and red onion ketchup	£9.95

MAINS

Chicken breast, Coq au vin sauce, dauphinoise potatoes, wild mushrooms and bacon	£18.95
Bakewell Best battered cod loin, chunky chips and crushed peas	£17.50
Crispy belly pork, spring onion mash, apple puree and smoked bacon sauce	£18.95
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
Pan fried rump steak with braised ox cheek, potato fondant, parsnip puree and parsnip crisp with a red wine sauce	£21.95

All our main courses are accompanied by a selection of vegetables

FROM THE GRILL

6oz Bistro rump steak, chunky chips, peas and herb butter	£18.95
7oz Fillet steak, chunky chips, onion rings, herb butter and peas	£28.50
5oz/10oz Gammon steak, chunky chips, fried egg, pineapple and peas	£12.95/16.95
Add garlic king prawns	£7.50
Pepper, stilton or red wine sauce	£3.00
Garlic butter	£1.50

SANDWICHES

Cajun chicken, rocket and mayo ciabatta	£11.95
Fish finger and tartare sauce ciabatta	£10.95
Brie and cranberry ciabatta	£8.95
Bistro rump steak and herb butter ciabatta	£12.95

ADDITIONAL SIDE ORDERS

Chips	£4.00
New potatoes	£4.00
Dressed salad	£3.50

DESSERTS

All £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

**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.**

Head Chef Daniel Orwin