

# The White Horse

R E N D H A M

Available Monday - Saturday: 12:00pm - 9:00pm and Sunday: 12:00 - 8:00pm

## Light bites

House Bread & Farmhouse Butter	£3
Cockle Popcorn with Sweet Chilli Dip	£3
Pitted Olives, Garlic, Mixed Herbs	£3

## Small plates

What's The Soup With sourdough bread	£6
'Cod Cheek' Scampi With mixed leaf salad & thousand island dressing	£8
Pear and Hazelnut Salad With blue cheese, baby gem & lemon vinaigrette	£7
Twice Baked Cheddar Souffle With Cheddar sauce & green salad	£8
Chicken and Duck Liver Parfait With Woodforde's ale chutney and sourdough	£7.5
Panko Crumbed Goats Cheese With chunky ratatouille and basil pesto	£8

## Chef's specials

Twice Cooked Pork Belly Served with parsnip puree, fondant potato and green vegetables	£18
28 Day Aged Steak Served with hand-cut chips, confit tomatoes and peppercorn sauce	£25
Butternut Squash, Chickpea and Pomegranate Tagine Served with sweet pickled vegetables	£16
Chicken Breast Served with hispi cabbage, cauliflower puree and hazelnut pesto	£17
Shin of Beef Served with horseradish mash, beets and carrots	£16

## Large plates

Cauliflower Shawarma Served with quinoa, kale, pomegranate, avocado, toasted seeds	£14 V
Steak Burger With smoked BBQ brisket, Cheddar, relish & fries	£16
Grilled Sausage With caramelised onions, buttered mash and Woodforde's ale gravy	£13
Wherry Battered Haddock Served with fries, crushed peas, lemon and dill mayonnaise	£14
Pan Roast Bream Served with warm chorizo, red pepper & chickpea fricassee	£18
Potato Gnocchi Served with heritage tomato salsa, basil and pan seared halloumi	£14 V

## Sides - £4

Hand Cut Chips	Seasonal Vegetables
Skin on Fries	Heritage Tomato Salad
Bubble 'n' Squeak	

## Desserts

Warm Chocolate Brownie Served with warm chocolate sauce, vanilla ice cream	£7
Lemon Cambridge Cream Served with blackberry compote & shortbread	£7
Selection of Suffolk Meadow Ice Cream and Honeycomb	£5
Baron Bigod Brie Truffle and honey, homemade crackers and grapes	£10