

Welcome to the White Horse @ Badingham

This Item Contains The Following Allergens:			
A	Lupin	H	Celery (and celeriac)
B	Eggs	I	Cereals Containing Gluten (wheat, rye, spelt, oats, kamut)
C	Fish	J	Peanuts
D	Nuts (almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queensland)	K	Soya Beans
E	Sesame	L	Molluscs (e.g. clams, snails, mussels, whelks, oysters & squid)
F	Dairy (Milk, Cream, Butter & dairy related products)	M	Crustaceans (prawns, crabs, langoustine, lobster & crayfish)
G	Mustard	N	Sulphites & Sulphur Dioxide (e.g. preservatives food found in some dried fruit and wines)

Starters

Deep-fried breaded Brie served with a redcurrant and port sauce and dressed salad
£ 5.95 (I/F/B/N)

Crumbed whitebait served with tartar sauce, lemon wedge and dressed salad
£5.95 (I/C/N)

Suffolk Smokey - smoked haddock poached in milk, set on sautéed baby spinach, finished with a gratinated cheese topping, bread and dressed salad
£6.10 (C/F/I/N)

Grilled goats cheese over dressed beetroot salad
£5.95 (F/N)

Whole oven-baked Camembert studded with garlic and rosemary, nice and runny served with fresh bread and dressed salad
£10.25 (F/I)

Slightly spiced chicken wings served with a blue cheese dip and dressed salad
£6.50 (to share £11.25) (F/N/G)

Minced chilli beef over tortilla chips, topped with cheese and served with dips
£11.25 (F/K)

Five bean and Quorn chilli over tortilla chips, topped with cheese and served with dips
£11.25 (F/K)

Meat Dishes

Lamb tagine with West African spices served with rice and dressed salad

£11.95 (I/N/A)

Home-cooked ham, double egg, chips and dressed salad

£9.75 (B)

Beef lasagne served with garlic bread and dressed salad

£10.25 (I/F/A)

Lamb moussaka - spiced lamb layered with grilled aubergine and cheese sauce served with dressed salad and garlic bread

£10.25 (I/F/A)

Malaysian-style chicken curry served with a mango chili and cucumber salad, lime and coriander rice

£10.95 (C/K/E)

Puddings & Pies

Homemade Steak and Kidney steamed suet pudding served with a quenelle of mashed potato and fresh vegetables

£10.95 (I/F)

Chicken & smoked ham pie under a puff pastry lid served with a quenelle of mashed potato and fresh vegetables

£10.95 (I/F)

Homemade Steak and Ale pie under a short crust pastry lid served with a quenelle of mashed potato and fresh vegetables

£11.25 (I/F)

Cottage pie topped with mashed potato and cheese served with fresh vegetables

£9.75 (I/F)

Fish pie with white fish, salmon, smoked haddock, topped with cheesy mash and served with fresh vegetables

£11.75 (C/F)

Light Bites & Sharing Platters

Ploughmans served with pickles, fresh bread and dressed salad:
Suffolk Gold Cheddar & Home-cooked ham

£11.25

(H/F/I/N)

Chicken Caesar salad with chargrilled chicken breast, baby gem
lettuce, capers, boiled egg and Caesar dressing

£10.50 (B/C/F)

Grilled goats cheese served with beetroot, brown rice and quinoa overdressed leaves

£9.95 (F)

Sizzling Fajitas served with flour tortillas, salad and dips

Chicken £11.95 (I/F)

Vegetable £10.50 (I/F)

Cold seafood platter with smoked salmon, prawns, peppered mackerel fillet, served with
fresh mixed salad and fresh bread

£12.75 (M/C/I)

Slightly spiced chicken wings served with blue cheese dip, garlic bread and dressed salad

£11.25 (F/I)

Minced chilli beef over tortilla chips, topped with cheese and served with dips

£11.25 (F/K)

Five bean and Quorn chilli over tortilla chips, topped with cheese and served with dips

£11.25 (F/K)

Cured meat Meze, served with dressed salad, warm pitta bread,
olives, fetta and mixed cured meats

£11.95 (F/I/N)

From the Chargrill

12oz British Rump Steak (cooked to your liking)
served with roasted tomato, baby onions and button mushroom medley,
chips and a mild peppercorn sauce
£18.95 (I/F/B)

8oz British Sirloin Steak (cooked to your liking) served with dauphinoise potatoes, cherry
tomatoes, green beans and roasted baby onions
£18.95 (F)

Badingham Burger in a sour dough bun topped with melted cheese and bacon served
with chips and salad
£10.95 (F)

Cajun Spiced Chicken Breast served in a toasted pitta bread with salad,
chips and coleslaw
£10.95 (I)

10oz Pork Chop served with dauphinoise potatoes, fresh vegetables and dark gravy
£11.50 (I/F)

Fish Dishes

Beer-battered fish, served with hand-cut chips, peas, dressed salad and lemon wedge

£11.50 (I/C/N)

Fish pie with white fish, salmon, smoked haddock, topped with cheesy mash and served with fresh vegetables

£11.75 (C/F/I/N)

Suffolk Smokey: - smoked haddock, poached in milk set on sautéed baby spinach, finished with gratinated cheese topping, bread & dressed salad

£11.50 (C/F/I/N)

Whole-tail scampi served with hand-cut chips, peas, dressed salad and lemon wedge

£10.95 (I/M/N)

Pan fried sea bass fillet served with a fragrant lime/coriander rice, sautéed Asian style stir-fry vegetables, finished with a light spring onion & lemon grass dressing

£11.25 (C)

Chargrilled tuna loin served with a sautéed green beans and cherry tomato medley and new potatoes

£11.95 (C)

Malaysian-style King Prawn and sweet potatoes curry served with a mango chilli and cucumber salad, lime and coriander rice

£12.25 (C/K/E/M)

Vegetarian Dishes

Macaroni Cheese “White Horse” style - Cheddar, Emmental and
Parmesan cheeses to give a really cheesy sauce
served with garlic bread and dressed salad

£10.50 (F/I/N)

Five bean and Quorn chilli over tortilla chips topped with cheese and served with dips

£10.50 (F/I/K)

Sizzling vegetarian fajitas with flour tortillas served with salad and dips

£10.50 (I/F/N)

Goats cheese, spinach and roasted red pepper lasagne served with
garlic bread and dressed salad

£10.50 (F/I)

Malaysian-style curry served with Quorn pieces a mango chilli and cucumber salad,
lime and coriander rice

£10.95 (C/E/K)

Sweet Temptations

Traditional Bakewell tart with cherry and almond frangipane served with custard (B/D/I)

Sticky toffee pudding served with salted caramel ice cream (I/F/B)

Dark chocolate torte in a sweet pastry case served with clotted cream ice cream (B/I/F)

White chocolate & raspberry cheesecake served with vanilla & raspberry ice cream (F/I)

Lemon meringue pie in a sweet short crust pastry case with refreshing lemon curd and topped with a generous amount of meringue served with raspberry sorbet (B/F/I)

A generous bowl of fresh local strawberries served with a
brandy snap cigar stuffed with cream (I)

Ice Cream Desserts

Banana Split - honeycomb ice cream, maltesers, chocolate chunks, caramel and toffee sauce and fresh whipped cream (F)

Eton Mess - raspberry and vanilla ice cream, fresh poached berries, meringue and fresh whipped cream (F/B)

Lemon Meringue Sundae - meringue, lemon sauce, lemon curd ice cream, crisp short bread topped with fresh whipped cream and a crisp wafer (I/F/B)

Chocaholic – warm brownie, chocolate sauce, maltesers, chocolate chunks, Belgian chocolate ice cream finished with fresh whipped cream

Mango sorbet, dairy free coconut ice cream, lime sorbet layered with fresh mango

All priced at £5.95 (I/F/B)

Two scoops of any ice cream: lemon curd/ salted caramel/ raspberry ripple/chocolate (F)
also vanilla/lime sorbet/ mango sorbet/coconut all Dairy free

£3.95

All from Alburgh ice cream and made with Guernsey milk from Stonham

Our Little Friends

(suitable for children under 12)

Cottage Pie with fresh vegetables (F/I/N)

Macaroni Cheese with garlic bread and salad (F/I/N)

Scampi with chips and salad (I/M)

Beef Lasagne with garlic bread and salad (F/I/N)

Cheese and Tomato Pizza with chips and salad (F/I)

Breaded Chicken Goujons with chips and salad (I)

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Individual pots of Alburgh Icecream vanilla, strawberry or chocolate (F)

Sticky Toffee Pudding (B/F/I)

White chocolate & raspberry cheesecake (F/I)

Lemon meringue pie in a sweet short crust pastry case with refreshing lemon curd and topped with a generous amount of meringue (B/I/F)

Main course and free dessert for £8.95