

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 (G/I/F/B/N)

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

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

Old fashioned prawn cocktail on iceberg lettuce, Arctic prawns bound in a Marie rose
sauce and served with bread
£6.50 (I/L)

Homemade pate served with melba toast, salad and red onion marmalade
£6.25 (F/I/N)

Homemade Soup served with fresh bread
(please ask for today's special)
£4.95

Traditional Favorites & Comfort Food

Pan seared lamb's liver and smoked bacon rashers served
with mash potatoes, fresh vegetables and gravy

£10.95 (I/F)

Slow roasted pork belly stuffed with sage and onion stuffing,
served with mashed potato and winter vegetables

£11.25 (I)

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

£11.25 (I/F)

Lamb shank slow braised in a red wine rosemary and garlic sauce served
with roasted vegetables and mashed potato

£14.95 (I/F)

Slow braised ox cheek in a red wine sauce, served with carrots, baby onions, hispi
cabbage and mashed potato

£14.25 (I/F)

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

£10.95 (I/F)

Trio of Creasey sausages served over mashed potatoes with fresh vegetable and gravy

£10.95 (I/F)

Slow braised venison casserole with baby onions in a red wine gravy served with mashed
potato and fresh vegetables

£13.25 (I/F/N)

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

£11.50 (I/F)

Chicken

Whole roasted poussin served with sautéed sprouts, sautéed new potatoes, crisp pancetta, bread sauce and dark gravy

£12.25 (I)

Chicken, broccoli and blue cheese crepes served with salad

£10.95 (F/I)

Chicken breast wrapped in bacon stuffed with haggis and served with a Drambuie sauce, root vegetables and mashed potatoes

£10.95 (I)

Chicken breast wrapped in bacon stuffed with basil and mozzarella served with a roasted red pepper and tomato sauce, sautéed vegetable and new potatoes

£10.95 (F)

Curry & Spice (and all things nice)

Thai green chicken curry (medium hot) with bean shoots, pak choi and water chestnuts served with rice and prawns crackers

£10.95 (F/M)

Lamb curry madras style served with rice, poppadums and salad

£12.25 (I)

Jamaican style Goat curry served with rice and peas, flat bread and salad

£11.95 (I)

King Prawn stir fry served over undo noodles, stir fry vegetable, chili and lime

£13.25 (L)

Tandoori chicken breast served on a skillet of sizzling onions, accompanied with vegetable curry, rice, poppadums and salad

£12.95 (A/G/N)

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

£11.95 (I/N/A)

From the Chargrill

12oz British Rump Steak (cooked to your liking)
served with grilled tomato, braised mushrooms, onion rings
chips and a mild peppercorn sauce

£18.95 (I/F)

8oz British Sirloin Steak (cooked to your liking) served with skin-on fries, red onion
marmalade, vine cherry tomatoes and a blue cheese sauce

£18.95 (F/I/N)

Badingham Burger in a sourdough bun topped with melted cheese and bacon served with
skin-on fries and salad

£10.95 (F/I)

12oz Horseshoe smoked gammon served with grilled tomato,
double egg, peas and chips

£11.25 (I)

Venison burger and pigeon breast served with a red onion and
bacon chutney, skin-on fries and salad

£11.50 (I)

10oz Pork Chop served with dauphinoise potatoes, fresh vegetables and dark gravy

£11.95 (I/F)

Fish Dishes

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

£11.50 (I/C)

King Prawn stir fry served over udon noodles, stir fry vegetable, chili and lime

£13.25 (M)

Seafood crepes with prawn, mussels and calamari in a tomato sauce, wrapped in crepes and gratinated with cheese

£11.50 (I/F/M)

Fish pie with white fish, salmon, smoked haddock in a cream sauce topped with cheesy mashed potato and served with fresh vegetables

£11.95 (C/F)

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

£11.25 (I/M/N)

Vegetarian Dishes

Stuffed peppers with mozzarella, pesto and cherry tomato, oven roasted and finished with tomato sauce and gratinated with cheese

£10.50 (F/I)

Vegetable curry (med spiced) served with rice, poppadums and salad

£10.50

Stir fry Mediterranean crepes finished with tomato and fired red pepper sauce, gratinated with cheese and served with salad

£10.50 (I/F/G)

Asian stir fry vegetables with undo noddle with Quorn pieces, ginger, lime and chili

£10.50

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/G)

Sweet Temptations

Double chocolate cheesecake served with a dark Belgian chocolate ice cream (F/I)

Apricot and frangipane tart served with fresh custard (B/D/F/I)

Toffee and pecan roulade served with toffee sauce and fresh pouring cream (B/D/F)

Apple and sultana pie slightly spiced with nutmeg and cinnamon served with fresh custard (B/F/I/N)

Sautéed Rum bananas with a caramel sauce served over a sweet waffle and finished with vanilla ice cream (F/I)

Steamed Jam sponge pudding served with Tiptree jam and fresh custard (F/I)

Ice Cream Desserts

Banoffee Pie Sundae - Digestive biscuit base, banana and honeycomb ice cream, chopped fresh bananas, caramel sauce and fresh whipped cream (F/I)

Lemon Meringue Sundae - Digestive biscuit base, lemon sauce, lemon curd ice cream, crushed meringue topped with fresh whipped cream (I/F/B)

Red Velvet Sundae – Red velvet cake pieces layered with red berry compote, raspberry sorbet and topped with fresh cream (F/I)

All priced at £5.95 (I/F/B)

Cheese and biscuits served with

Shipcord Suffolk Cheddar, Suffolk Blue, Bungay Brie and a complimentary glass of port
£9.25 (F/I)

Two scoops of any ice cream: lemon curd/ vanilla/chocolate/ginger/ banana & honeycomb/ raspberry sorbet/mango sorbet (F)

£3.95

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

Our Little Friends

(suitable for children under 12)

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

Sausages with mash and vegetables (F/I)

Beef Burger with chips and salad (F/I)

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)

Chocolate Cheesecake

Toffee pecan roulade

Main course and free dessert for £9.25