

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

Honey and ginger chicken wings finished with spring onions and sesame seeds
£6.95 ^(D)

Crumbed whitebait served with tartar sauce, lemon wedge and dressed salad
£6.10 ^(G/I/C/N)

Whole oven-baked Camembert studded with garlic and rosemary, nice and runny
served with fresh bread and dressed salad
£10.95^(G/F/I)

Sautéed lambs' kidneys in a rich gravy served with fresh bread
£6.25 ^(I)

Ham hock terrine served with a tomato chutney and crisp bread
£6.50 ^(I)

Beet Root cured salmon served with crème fraiche dill, pickles, frisee salad and brown
bread £7.25 ^(I/C)

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

Puddings & Pies

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

£12.95 (I/F)

Cottage pie topped with cheesy mashed potatoes and served with fresh vegetables

£11.95 (I/F)

Duck and wild mushroom steamed suet pudding served with
mashed potatoes and sautéed kale

£13.25 (I)

Chicken and ham hock pie with a cream and leek sauce under a puff pastry lid served
with a quenelle of mashed potatoes and fresh vegetables

£11.25 (I/F)

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

£12.25 (I/F)

Traditional Favorites

Toad in the hole, three Clarkes of Brimfield sausages in batter pudding served with mashed potatoes, gravy and fresh vegetables

£11.95 (I/F)

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

£11.25 (I)

Cottage pie topped with cheesy mashed potatoes and served with fresh vegetables

£11.95 (I/F)

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

£12.50

Chicken and ham hock pie with a cream and leek sauce under a puff pastry lid served with a quenelle of mashed potato and fresh vegetables

£11.25 (I/F)

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

£12.25 (I/F)

Meat

Pork Fillet stuffed with pine nuts, sundried tomatoes and fresh sage finished with blue cheese sauce over crushed roasted new potatoes and fresh vegetables

£13.50 (F/D)

Slow braised meaty Lamb shank in a red wine sauce served with roasted vegetables and mashed potato

£17.25 (I)

Chargrilled 12oz Blackgate farm Rump Steak (cooked to your liking) served with grilled tomato, braised mushrooms, onion rings chipped potatoes and a peppercorn sauce

£18.95 (I)

8oz Black gate farm Sirloin Steak (cooked to your liking) served with a blue cheese sauce, chipped potatoes, mushrooms, cherry tomatoes and baby onions

£18.95 (F)

Roasted Duck breast (cooked to pink) served with sautéed kale, dauphinoise potatoes and a black cherry gravy

£18.95 (I/F)

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

£17.25 (I)

Venison burger in a brioche roll with pigeon breast served with a red onion marmalade, chipped potatoes and dressed salad

£12.95 (I)

Chargrilled Pork loin chops served with dauphinoise potatoes, fresh vegetables and dark gravy

£13.75 (I/F)

Fish Dishes

Beer-battered fish, served with hand-cut chips, peas, dressed salad and lemon wedge
£11.95 (I/C)

Roasted cod loin served over crushed new potatoes with sautéed kale, chorizo and
finished with a fire red pepper and tomato sauce
£12.35 (C)

Salmon steak oven roasted and topped with oats served with gratinated potatoes and
sautéed leeks finished with a whole grain mustard sauce
£13.25 (I/F/C)

Fish pie with white fish, salmon, smoked haddock in a cream sauce topped with cheesy
mashed potato, lemon wedge and served with fresh vegetables
£13.25 (C/F)

Whole-tail scampi served with hand-cut chips, peas, dressed salad and lemon wedge
£11.95 (I/M)

Chicken

Homemade Chicken Tikka Balti (medium spice) served with rice, poppadum's, pickles and
salad £13.25 (N)

Chicken breast stuffed with garlic mushrooms, wrapped in bacon and oven roasted
served with a cream Cajun sauce, chips and salad
£12.50 (F)

Chicken breast wrapped in bacon stuffed with a nutty haggis oven roasted and served
with a Drambuie sauce, root vegetables and mashed potatoes
£12.50 (I/F)

Chicken breast wrapped in bacon stuffed with pine nuts, spinach and sun-dried tomato,
oven roasted and served with a fire red pepper and cherry tomato sauce over roasted
new potatoes
£12.50 (D)

Vegetarian Dishes

Roasted peppers stuffed with herb couscous finished with a tomato and roasted red pepper sauce served with garlic bread and dressed salad
£11.95 (I)

Vegetable and halloumi skewers chargrilled and served with pitta bread and dressed salad
£11.95 (I/F)

Chesnutt, sweet potato and spinach wellington with puff pastry served over dauphinoise potatoes and roasted vegetables
£11.95 (D/I/F)

Spinach, fetta and filo roulade served with herbed couscous and salad
£11.95 (I/F)

Macaroni Cheese “White Horse” style - Cheddar, Emmental and Parmesan cheeses to give a really cheesy sauce served with garlic bread and dressed salad
£11.95 (F/I)

After's

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

Brioche bread and butter pudding served with custard (I/F/B)

Steamed ginger pudding served with stem ginger ice cream (I/F/B)

Light raspberry roulade served with fresh pouring cream (I/F/B)

Chocolate truffle torte served with salted caramel ice cream (F/I)

Ice Cream Desserts

Old fashioned Banana split with honeycomb ice cream, Maltesers, grated chocolate, Carmel sauce and fresh whipped cream (F/I)

Lemon Meringue pie in a glass with short bread base, lemon sauce, lemon curd ice cream, crushed meringue topped with fresh whipped cream (I/F/B)

Chocolate trifle with chocolate sponge, chocolate custard, Belgian chocolate ice cream topped with chocolate mouse and finished with fresh whipped cream (F/I)

White chocolate Blondie with rice krispies in marshmallow and white chocolate sauce (nice and chewie) with white chocolate ice cream toberone chunks and fresh whipped cream (F/I)

All priced at £6.25

Cheese and biscuits: - A nice plate full of chesses typically local cheddar, Suffolk blue and soft brie served with crackers and a complimentary glass of port (enough to share)

£10.25 (F/I/N)

Two scoops of any ice cream: lemon curd/ white chocolate and milk choc chip/chocolate/ginger/ honeycomb/ raspberry sorbet/mango sorbet (F)

£4.20

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)

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

Cottage Pie with fresh vegetables (F/I)

Southern fried Chicken fillets with chips and salad (I)

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Chopped Banana with honeycomb ice cream

Sticky toffee pudding with toffee sauce

Chocolate truffle torte

Main course and complementary dessert for £9.25