Welcome to the White Horse

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Badingham

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| 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)

Deep-fried breaded Brie served with a redcurrant and port sauce and dressed salad

£ 6.10 (I/F/B/N)

Homemade Soup served with fresh bread

(please ask for today’s special)

£4.95

**Sunday Roast**

Roast Topside of Black Gate Farm beef served with roast parsnips (I)

Roasted Loin of pork served with stuffing ball (I)

Roast turkey breast served with pigs in blankets and stuffing ball (I)

Chestnut, sweet potato and spinach wellington (I/D/F)

All our roasts are served with batter puddings, roast potatoes, fresh vegetables, cauliflower cheese and gravy.

All priced at £10.95

Slow braised meaty Lamb shank in a red wine sauce with full roast complements

£17.25 (I)

**Traditional Favourites**

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)

Pan seared lambs liver and smoked bacon rashers served

with mashed potatoes, fresh vegetables and gravy

£11.25 (I)

12oz Horseshoe smoked gammon served with grilled tomato,

double egg, peas and chipped potatoes

£12.50

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)

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

£11.95 (I/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)

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

Vegetable and halloumi skewers chargrilled and served with

pitta bread, chipped potatoes and dressed 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)

**Afters**

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) white chocolate ice cream, milkybar mixups and fresh whipped cream (F/I)

All priced at £6.25

Cheese and biscuits: - A nice plate full of cheeses 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)

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)

Roast Beef (I)

Roast Turkey (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