

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)

PB	Plant Based	V	Vegetarian
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Starters

Deep-fried breaded Brie served with a redcurrant and port sauce and dressed salad
£ 6.50 (I/F/B/N) (V)

Crumbed whitebait served with tartar sauce, lemon wedge and dressed salad
£6.50 (I/C/N) (V)

Grilled goats cheese over dressed beetroot salad
£6.50 (F/N) (V)

Whole oven-baked Camembert studded with garlic and rosemary, nice and runny served with fresh bread and dressed salad
£10.75 (F/I) (V)

Slightly spiced chicken wings served with a blue cheese dip and dressed salad
£7.25 (to share £11.95) (F/N/G)

Sunday Roasts

Roast Topside of Bramfield beef served with
roast parsnips and batter pudding

Roast crown of Turkey served with
chipolata sausage, bread sauce, stuffing and batter pudding

Vegan roast with pumpkin seeds and chestnut
served with roast vegetables

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

All priced at £11.50

Traditional Pub Favorites

Home-cooked ham, double egg, chips and dressed salad
£10.95 ^(B)

Beef lasagne served with garlic bread and dressed salad
£10.95 ^(I/F/A)

Homemade Steak and Kidney steamed suet pudding
served with mashed potato and fresh vegetables
£11.25 ^(I/F)

Badingham burger served in a brioche roll with bacon, cheese, chips, salad and coleslaw
£12.75 ^(F/I)

Fish Dishes

Beer-battered fish, served with hand-cut chips,
peas, dressed salad and lemon wedge
£12.25 ^(I/C/N)

Whole-tail scampi served with hand-cut chips, peas and lemon wedge
£12.25 ^(I/M/N)

Light Bites & Sharing Platters

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

£11.50 (H/F/I/N)

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

£11.25 (F) (V)

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

£11.95 (F/I)

Whole oven-baked Camembert studded with garlic and rosemary, nice and runny
served with fresh bread and dressed salad

£10.75 (F/I) (V)

Sizzling Fajita

All served with fajita spice, mixed peppers and onions with flour tortillas, salad
and dips:- sour cream/guacamole/grated cheese & tomato salsa (I/F)

Vegetarian £11.25 (PB)

Chicken £12.95

Beef £13.50

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

£11.25 (F/I/N) (V)

Five bean and Jackfruit chilli served with tortilla chips, rice and salad

£11.25 (F/I/K) (PB)

Sizzling vegetarian fajitas with flour tortillas served with salad and dips

£11.25 (I/F/N) (PB)

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

£11.25 (F/I) (V)

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

£11.25 (F) (V)

Sweet Temptations

Mars bar cheesecake served with caramel sauce and honeycomb ice cream (F/I)

Lemon roulade served with raspberry coulis (B/D/F)

Eton mess served with fresh strawberries, crispy chewy meringue,
fresh whipped cream and raspberry coulis (F/I)

Sticky Toffee pudding served with salted caramel ice cream (B/D/F)

Chocolate brownie served with vegan ice cream (V)

Ice Cream Deserts

Banoffee Pie Sundae: - Digestive biscuit base, banana & 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 cream and a crisp wafer (I/F/B)

Oreo Sundae:- Crispy mini Oreo's, chocolate fudge sauce, cookie dough ice cream

All priced at £6.50

Two scoops of any ice cream: lemon curd/ vanilla/honeycomb/salted caramel/ cookie
dough/ raspberry sorbet/mango sorbet (F)

Vegan dairy free ice cream available (V)

£4.10

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/N)

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)

Mars bar cheesecake (F/I)

Mini Eton mess (F/I)

Sticky toffee pudding (F/I)

Main course and free dessert for £9.25