

THE
WHITE HORSE
BLAKENEY

Olives £4.5 | Sourdough, garlic & parsley butter £4
Hummus, crisp bread £8 | Smoked cod roe, sourdough £8

Starters

Butternut squash soup, chestnuts £7.5
Smoked salmon croquettes, tartare £9
Black pudding hash, brown sauce £9.5
Spiced beetroot, leek & walnut salad **VG** £8.5
Crab arancini, tomato sauce, lemon aioli £11
Slow cooked lamb shoulder, aubergine, pomegranate, flat bread £11
Roast bone marrow, sourdough, pickles £7.5

Sharers

Fish pie, seasonal greens £40

Mains

Beer battered haddock, scraps, pickled onion, peas, chips, tartare £19.5
Rump steak, chips, roast tomato, peppercorn sauce £29.5
Dry aged beef burger, Applewood cheddar, bacon jam, burger sauce, fries £19.5
Honey glazed ham, fried egg, chips, roasted tomato, Dijon aioli £18
Chicken Milanese, roast tomatoes, salsa verde £19
Smoked haddock kedgeree, poached egg £19
Vegan moussaka, house salad **VG** £17.5
Mussels, white wine & garlic broth, fries £10 / £19
Steak & ale pie, mash, greens, gravy £21

Sides for the table £8

winter greens, almonds **VG** | house salad | clapshot **VG**

Puddings

Crème brûlée, shortbread £9
Treacle tart, vanilla ice cream £9
Baklava, walnuts, vanilla ice cream **VG** £9
Sticky toffee, caramel sauce, vanilla ice cream £9 | Affogato £6
Cheese selection, red onion chutney, grapes, crackers £13.5
Selection of ice creams & sorbets £2.5 *per scoop*
chocolate | vanilla | coffee | mint chocolate | strawberry | toffee crunch | salted caramel
rhubarb & custard | raspberry sorbet | mango sorbet | cherry sorbet **VG**

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team