



THE WHITE HORSE
- Bar & Restaurant -

STARTERS

Oak Smoked Monkfish, Kale and Orzo Pasta Broth, Parma Ham Crisp £6.50

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Two Way Suffolk Rabbit, Pickled Chestnuts, Caramelised Chicory Leaf, Liquorice Jus £7

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Saffron Poached Pear, Roasted Candied Beets, Cauliflower Couscous, Quince Jelly (GF) (V) £7

BRITISH CLASSICS

Pan Seared Suffolk Pork and Pear Burger, Binham Blue Rarebit, Toasted Brioche Bun,
Thrice Cooked Beef Dripping Chips, Winter Slaw, Spiced Apple Chutney (GF) £14

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Slow Braised Suffolk Beef, Thyme and Onion Pie, Shortcrust Pastry, Wilted Greens, Celeriac Mash £14

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Beer Battered Hake, Thrice Cooked Beef Dripping Chips, Minted Pea Mayo, Tartare Sauce (GF) £14

COUNTRY WARMERS

Warm Treacle and Cider Braised Suffolk Ham Hock, Caramelised Onion Mash,
Suffolk Honey Glazed Carrots Sweet Pea Puree (GF) £15

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Sous Vide Local Duck Leg, Crispy Duck Egg, Celeriac Pommes Croquettes,
Sautéed Kale and Caraway Seed, Mulled Cranberry Chutney £17

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Homegrown Butternut Squash and Sage Gnocchi, Pickled Chestnut Mushrooms,
Warm Chicory Leaf Salad, Truffle Oil, Buckwheat Tuile (V) £14

SIDES

Thrice Cooked Beef Dripping Chunky Chips (GF) (V) £4

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Sautéed Kale, Chestnut and Parma Ham Salad (GF) £5

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Oven Baked Garlic and Herb Bread (V) £5

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Celeriac and Truffle Oil Mash (GF) (V) £4

All our ingredients are locally sourced where possible. GF: Gluten Free Option, V: Vegetarian

There will be a discretionary service charge of 10% added to your bill with large group bookings.