

# THE WHITE HORSE

– BAR & RESTAURANT –

## STARTERS

Chunky suffolk leek and potato soup, crispy bacon (GF)(V) £6

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Seaweed panko oysters, saffron jelly, pickled cucumber, sweet pea and wasabi aioli £7

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Roast winter vegetable salad, smoked garlic oil, toasted pumpkin seed and parsnip crisp (GF)(V) £7

## BRITISH CLASSICS

Pan seared venison burger, toasted brioche bun, celeriac slaw, mulled wine onions,  
thrice cooked beef dripping chips (GF) £14

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Slow braised Suffolk beef and sweet stout pie, shortcrust pastry, wilted greens, carrot and swede mash £14

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Beer battered hake, thrice cooked beef dripping chips, minted pea mayo, tartare sauce (GF) £14

## COUNTRYSIDE WINTER WARMERS

Homemade Suffolk smoked goose sausages, sweet pickled red cabbage, dauphinoise potato,  
honey parsnip puree, spiced cranberry and clementine sauce (GF) £15

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Slow roasted Suffolk belly of pork, star anise infused carrots,  
caramelised chicory with chestnuts, spiced baked apple and sweet potato pomme puree (GF) £17

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Suffolk pear and Bingham blue tart, walnut pastry, mulled red wine shallots,  
warm chicory and cranberry salad (v) £14

All our ingredients are locally sourced where possible.

GF: Gluten Free Option / V: Vegetarian Option

