



## THE WHITE HORSE

- Bar & Restaurant -

### STARTERS

Homegrown Butternut Squash Veloute Soup, Toasted Pumpkin Seeds, Cheddar Crumb. (GF) (V) £6

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Pan Seared Suffolk Woodpigeon, Binham Blue Risotto, Spiced Pickled Pears. £7

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Steamed norfolk mussels, boozy cider, smoked bacon, toasted sourdough.(GF) £7

### British classics

Beer Battered Hake, Thrice Cooked Beef Dripping Chips Minted Pea Mayonnaise, Tartar Sauce. (GF) £14

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Slow braised beef, red wine and mushroom pie with shortcrust pastry, baton carrot and celery, sage mash. £14

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Slow braised local rabbit, shallot and borlotti bean stew with garden herb scone, roast root vegetables. £14

### A la carte

Handmade Spinach Tagliatelle, Toasted Chestnuts, sweet tomato and thyme sauce, Parmesan Crisp. (V) £14

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Pan seared pork loin, pork crackling, wilted kale, caraway seed cauliflower, fondant potato, sweet roast onion puree. £17

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sous - vide fillet of turbot with atlantic prawn butter, wilted kale, roasted cauliflower, fennel croquette, parma ham crisp. £22

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Oven baked suffolk belly of pork with french beans, nutmeg and swede mash, apple crisp and cider jus.(GF) £17

### Sides

Thrice cooked beef dripping chips.(GF) £4/ tossed leaf salad with garden herb pesto.£4

Oven baked garlic bread.£5/ roasted autumn root vegetable and bacon. £5

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