

STARTERS

WHIPPED GOATS CHEESE (V) | 7.5

Brulee figs, pickled walnuts, sourdough toast

WILD MUSHROOM BRUSCHETTA (ve) | 8

Spinach, basil & mint pesto, toasted pine nuts

ASIAN SMOKED MACKEREL PATE | 8

Wasabi, sushi ginger, spring onion, toast

PORK & CIDER TERRINE | 8.5

Burnt apple puree, pickled mustard seeds, house pickles

ANTIPASTI PLATTER | 9

Selection of cured meats, artichoke, olives, houmous

MAINS

ROAST TOPSIDE OF BEEF | 16

Roast potatoes, Yorkshire pudding, butternut squash puree, honey roasted carrots & parsnips, hispi cabbage, gravy

ROAST BLYTHBURGH PORK LOIN | 16

Roast potatoes, Yorkshire pudding, butternut squash puree, honey roasted carrots & parsnips, hispi cabbage, gravy

BUTTERNUT SQUASH & MUSHROOM WELLINGTON (ve) | 16

Roast potatoes, butternut squash puree, maple roasted carrots & parsnips, hispi cabbage, gravy

GREEN RISOTTO (ve) | 16

Broad beans, peas, spinach, mint, sunflower seeds

MISO SEA BASS | 18.5

Rice noodles, pak choi, coriander, chilli, miso broth

DESSERTS

CHOCOLATE & MARMALADE CHEESECAKE | 8

Milk chocolate ganache, Chantilly cream, chocolate soil

THE WHITE HORSE CHEESE BOARD | 10

Selection of local & English cheese, chutney, quince jelly, crackers

STRAWBERRY & CREAM ETON MESS | 7.5

Chantilly cream, meringue, strawberry compote

PEACH & RASPBERRY CRUMBLE | 7.5

Oat crumble, vegan vanilla ice cream (ve)

SELECTION OF ICE CREAMS | 1.5

Strawberry
Chocolate
Vanilla
Salted caramel
Wild cherry & kirsch

SELECTION OF SORBETS | 1.5

Mango
Raspberry
Lemon

THE WHITE HORSE

BADINGHAM

SUNDAY MENU

SIDES

CREAMED LEEKS | 4

BRAISED RED CABBAGE | 4

STICKY PIGS | 5

ROAST POTATOES | 3.5

YORKSHIRE PUDDING | 1

*Allergen data is held on all the ingredients used in our dishes.
Please ask a member of staff should you require further information.*