

THE WHITE HORSE



AT ROGATE

AUTUMN MENU

For the Table

Bread, olives, oils (for 2) 11

Charcuterie board (for 2) 16 (for 4) 30 (GFO)

Starters

Crispy Pork Belly with Hot Thick Apple Sauce 8.50 (GF)

French Onion Soup, Toasted Smoked Cheddar Ciabatta 8.00 (GFO)

Tempura Prawns, with Sweet Chilli Sauce 9.00 (GF)

Pan Seared Venison Haunch Steak, Port Reduction 10.50 (GF)

Classics-Small or Large

Haddock Fish and Chips 13/17.50 (GFO)

White Horse Burgers: Beef or Chicken Served w/Fries 17.50 (GFO)

House Ham Egg and Chips 12/17 (GF)

Sausage & Mash, Seasonal Veg & Red Wine Jus 17 (GF)

Salads- Small or Large-8/16

Crispy Asian Duck (GF)

Chicken Bacon Caesar Salad (GFO)

Pumpkin (Honey Roasted), Goats Cheese Salad, Balsamic Vinaigrette (GF)

Chef's Autumn Salad, Apples, Pecans, Cranberries, Apple Cider Dressing (GF) (n)

A La Carte

Confit Duck Leg, Fondant Potato, Sticky Red Cabbage w/Red Berry Jus-21.5(GF)

Pan Fried Trout w/Crispy Caper Butter-19.50 (GF)

Chicken Marsala, Sauteed Potatoes & Seasonal Veg-12/19.50 (GF)

10oz Sirloin Steak, Roasted Tomato, Mushroom & Fries 28.50 (GF)

Peppercorn, Bearnaise or Port and Blue Cheese Sauce 3

Sides: Garlic Bread, Fries, Chips 5, Add Cheese 1.5

Bread & Butter 2/Seasonal Veg 6

Please inform server of any allergies

Gratuities at your discretions