



SMALL PLATES & NIBBLES

(Great to share)

Halloumi fries, paprika soya yogurt, pomegranate (v)	7.50
Garlic and herb bread with mozzarella and Cheddar (v) (T)	4.95
King prawn scampi, paprika aioli	6.95
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Goat's cheese Waldorf salad, celery, apple, pickled and candied walnuts (v)	7.75
Tandoori thigh, blackened sweetcorn, onion bhaji, cucumber yogurt	7.95
Sriracha king prawn tacos, smashed avocado, green mango salad lime and coriander dressing (T)	3 for 8.50

SHARING DISHES

Fried chicken wings, celery, blue cheese dip (T)	regular 7.95 large 12.50
<i>Choose your sauce – Buffalo hot sauce, Korean BBQ or Liberation IPA BBQ</i>	
White Horse baked nachos (ve) (T)	9.50
<i>Tortilla chips, vegan cheese, jalapenos, corn salsa, smashed avocado, paprika soya yogurt</i>	
Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50

LUNCHTIME BAGUETTES

Add Jersey hand cut chips 1.75

King prawn scampi, shredded lettuce, paprika aioli (T)	8.50
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.50

GRILLS

Jersey beef burger, Monterey Jack, brioche bun, Dijon mayo, burger relish, pickles, chips (T)	12.95
<i>Add smoked streaky bacon</i>	1.00
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, chips (ve) (T)	13.65
Cauliflower steak, lentil and spinach curry, coriander chutney, soya yoghurt crispy chickpeas, poppadom (v)	11.95
Tandoori chicken thighs, sticky rice, blackened sweetcorn, onion bhaji, cucumber yogurt	13.95
Dry-aged 8oz rib eye steak, garlic butter, chips, vine tomato, flat mushroom, rocket	22.50
<i>Add pepper sauce</i>	1.50

CLASSICS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)	16.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
Liberation IPA BBQ back baby ribs, grilled corn, sweet potato fries, Asian slaw salad (T)	16.50

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

SIDES

Jersey hand cut chips (ve)	3.75	Roasted corn on the cob, chilli butter (v)	3.75
Three cheese macaroni cheese (v)	4.50	Sweet potato fries (ve)	4.00
Rocket and Parmesan salad (v)	3.50		

(T) These dishes are available to take away and enjoy at home.

Allergen Info: (v) Veggie friendly (ve) Vegan friendly - Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

 Recycled (FSC) paper & designed for single use only.



PUDDINGS

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	5.95
Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v)	5.95
Bailey's creme brulee, shortbread biscuit (v)	5.95
<i>Nearly full?</i> Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v) (50p from every sale of this dish will be donated to the Burnt Chef Project)	4.50



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

RED WINE

THE PADDOCK SHIRAZ <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 18.00 250ml 6.50 175ml 4.70
SAN ABELLO MERLOT <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle 20.00 250ml 7.20 175ml 5.25
MONTE CLAVIJO RIOJA TEMPRANILLO TINTO JOVEN <i>Rioja, Spain - classic, red fruits, pepper</i>	Bottle 21.00 250ml 7.55 175ml 5.50
VALDIVIESO PINOT NOIR <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle 22.00

Our Favourite

OSCURO MENDOZA MALBEC

Mendoza, Argentina - juicy plum and blackberry

Bottle 23.00 | 250ml 8.30 | 175ml 6.00

ROSÉ WINE

LA MAGLIA ROSA PINOT GRIGIO BLUSH <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 18.00 250ml 6.50 175ml 4.70
THE BULLETIN ZINFANDEL ROSE <i>California, USA - raspberry and watermelon</i>	Bottle 19.00 250ml 6.85 175ml 5.00

WHITE WINE

THE PADDOCK CHARDONNAY <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 18.00 250ml 6.50 175ml 4.70
SAN ABELLO SAUVIGNON BLANC <i>Central Valley, Chile - gooseberries and lime</i>	Bottle 20.00 250ml 7.20 175ml 5.25
LA MAGLIA ROSA PINOT GRIGIO IGT PROVINCIA DI PAVIA <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 20.00 250ml 7.20 175ml 5.25
CAP CETTE PICPOUL DE PINET <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle 21.00

Our Favourite

MAMAKU SAUVIGNON BLANC

Marlborough, New Zealand - gooseberries and tropical fruits

Bottle 23.00 | 250ml 8.30 | 175ml 6.00

SPARKLING WINE

VITELLI PROSECCO NV <i>Veneto, Italy - citrus, elderflower and apple</i>	Bottle 23.00 200ml 7.50
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TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.
If your phone does not support this please visit this website: <https://bit.ly/whitehorseJE>

