



Small plates

Baked ciabatta with garlic & herb (v)	4.00
With cheese (v)	4.50
Roasted garlic butter king prawns & crayfish tails, chilli, toasted ciabatta sticks	8.25
Thai style crab cakes, rocket & pickled vegetable salad, hot sour dip	7.00
Chicken shawarma kebab, flat bread, hummus, guacamole	7.00
<i>Available as a vegan option with vegan falafel instead of chicken (ve)</i>	
Either of the above available as a main with chips & grilled corn	15.00
Moules à la crème, shallots, bay, thyme, white wine & cream, bread	8.00
Shredded crispy pork & peanut salad, fennel, carrot Asian dressed leaves, coriander shoots	7.00
White Horse BBQ ribs, house BBQ glaze	6.00

Vegetable grazing mezze (v) – hummus, tzatzki, pitta bread, gordal olives, guindilla chillies, tempura tenderstem broccoli, marinated feta cheese, ciabatta sticks	10.00
Charcuterie, Spanish lomo, chorizo, saucisson, serrano, guindilla chillies, gordal olives, garlic mayonnaise, ciabatta sticks	10.00

Mains

Liberation Ale battered fish & chips	13.00
Garden peas, lemon, tartar sauce	
Moules à la crème	14.00
Shallots, bay, thyme, white wine & cream, skinny fries	
Jersey crab linguini	17.00
Roasted Mediterranean vegetables, sun blushed tomato, fresh pesto, parmesan	
Liberation Ale fish burger	13.00
Ale battered cod, gem lettuce, steak tomato, caper & pickle mayonnaise, chips, pea & mint rocket salad	
Jersey 8oz burger	13.50
Monterey Jack cheese, dry cured bacon, gem lettuce, steak tomato, sliced pickles, chips, tomato relish	
South Coast free range gammon steak	12.00
Free range fried hens eggs, chips, pea & mint rocket salad	
Grilled halloumi burger (v)	13.00
Pesto filled field mushroom, grilled Mediterranean veg, steak tomato, gem lettuce, garlic mayo, chips	
Summer vegetable linguini (v)	12.50
Fresh pesto, caper berry, sun blushed tomatoes, parmesan & rocket	
<i>Available as a vegan option without parmesan (ve)</i>	

(v) vegetarian | (ve) vegan

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products. If you have any dietary or allergen requirements please speak to a member of staff before ordering.



Steak, rotisserie chicken & ribs

10oz grilled ribeye	20.00
Grass fed beef, cherry vine tomatoes, flat cap mushroom, crispy onion rings, chips	
White Horse whole rack of BBQ ribs	14.00
BBQ glaze, chips, grilled buttered corn, slaw	
Half rotisserie chicken	14.00
Choose from plain roast, piri-piri or garlic, lemon & herb. Chips, grilled corn, slaw	
Rib & chicken combo	15.00
Half rack of BBQ ribs, quarter rotisserie chicken, chips, grilled buttered corn, slaw	
Add a sauce – peppercorn mushroom & grain mustard thyme gravy garlic & herb butter	1.00

Salads

Shredded crispy pork & peanut salad, fennel, carrot, seasonal leaves, baby corn, mixed capsicum, pickled ginger soy dressing	13.00
White Horse Caesar salad, cos & gem lettuce, crispy serrano, garlic baked croutons, Caesar dressing	10.00
Add chicken or grilled halloumi	13.00
Shredded rotisserie chicken & chorizo salad, seasonal leaves, vegetable ribbons, marinated cherry tomatoes, pickled cucumber & feta cheese	13.50

Sides (v)

Chips	3.50	Crispy onion rings	3.50
Skinny fries	3.50	House salad	3.75

Desserts (v)

Home baked cheesecake, sorbet, seasonal berry compote	6.50
Homemade chocolate mockingbird cake, fudge, toasted coconut, meringue	6.75
Chocolate brownie sundae, banoffee ice cream, Chantilly	6.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.00
Cheese board, artisan biscuits, chutney	8.00/12.00 large

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