

THE WHITE HORSE LUNCH MENU



THE WHITE HORSE
BECCLES

12-3PM

MONDAY - SATURDAY

Seppings 2 local sausages and mash, warm onion jus, crispy onions and tenderstem £16

Steak Frites with peppercorn sauce £18

White Horse beef burger, smoked cheddar, onion puree, rocket leaf and spiced crispy bacon in brioche bun served in a simmering peppercorn sauce and fries £20

Sticky honey chicken on pickled red cabbage with spring onion, sesame seeds and fries £17

Halloumi, butternut and rocket leaf with sweet chilli and beetroot jam served on flatbread £15

Beer battered fish goujons, little gem and curry mayo served on flatbread £16



STARTERS

Roasted beetroot, ash-roasted goat's cheese, chives
& candied walnuts (V, GF) £9

Torched Mackerel, pickled gooseberries, gooseberry
ketchup & watercress (GF) £9

Suffolk wood pigeon, roasted swede & potato croute, pickled
blackberries & blackberry jus £11

Charcoal roasted celeriac, pickled mushrooms, wild mushroom puree &
crispy potato (VE & GF) £9

Treacle & beer cured salmon, earl grey quail's egg, fennel & citrus (GF) £11

MAINS

STEAKS FROM THE BERTHA Gf

Sirloin steak 8oz £23

Ribeye steak 8oz £28

Fillet steak 6oz £35

All steaks are 28 day matured

STEAK SAUCES Gf £3.50

Garlic and herb butter

Peppercorn sauce

Bernaise sauce

Confit garlic chestnut mushrooms

White Horse Beef Burger, smoked cheddar, onion puree, spiced crispy bacon in brioche bun
served in a peppercorn sauce and triple cooked chips £20

Maple & grainy mustard pork fillet, quince puree & charred hispi cabbage (GF) £24

Roast Hake loin, lemon-crushed new potatoes, cockles, clams and pickled samphire (GF) £24

Braised beef short rib, Guinness and vintage cheddar dauphinoise, roasted onions & jus £27

Roasted Crown Prince squash, braised lentils, smoked onion, cavil nero, sage & toasted
pumpkin seeds £22

Fish & chips, triple cooked chips, minted crushed peas & tartare sauce (GFA) £22

SIDES £6

Guinness & vintage cheddar rarebit
dauphinoise

Triple cooked chips (GF)

Charred broccoli & leek blue cheese gratin
(GF)

Roasted carrots, parsnips, salsify &
hazelnuts (GF)

Suffolk greens, roasted garlic & chive butter
(GF)

Charred hispi cabbage with garlic aioli,
anchovy & parmesan (GFA)

Roasted garlic mashed potatoes (GF)

Garlic & thyme roasted mushrooms with
crispy shallots (GFA)

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DESSERTS

*Poached pear and almond financier with clotted cream and
Dissarano £9*

Suffolk Cheese Board with chutney and biscuits £14

Chocolate and hazelnut creme brûlée with shortbread £9

Cheesecake of the day with cherry Compote £9

Sticky Toffee Pudding with toffee sauce and pistachio ice cream £9

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