

Sandwiches & Baguettes

Served Monday to Saturday Lunchtimes

Sausage & Onion 4.90

Chef's Honey Roast Ham & Mustard 5.50

Beef & Horseradish 5.70

(V) Cheese & Tomato 4.50

BLT 5.70

Brie & Bacon 5.70

(V) Roasted Mediterranean Vegetables with Basil 5.70

Ploughman's Lunch

(V) Cheddar, Stilton, Brie 8.50

Chef's Honey Roast Ham 8.50

Chicken Liver Pâté 8.50

Roast Beef 8.50

Side Orders

Bread 1.00

Garlic Bread 1.70

Cheese & Garlic Bread 2.10

Vegetables 2.50

Hand Cut Chips 2.50

Skinny Chips 2.50

Chips topped with Cheese 3.00

Mixed Leaf Salad 2.90

Greek Salad 3.50

Pan Fried Mushrooms 3.00

Steak Sauces

Brandy-Peppercorn Sauce 1.70

Stilton Sauce 1.70

Mushroom Sauce 1.70

Main Menu is available between

Monday - Thursday

12 - 2.45 / 6 - 8.45

Friday

12 - 2.45 / 6 - 9.15

Saturday

12 - 9.15

Sunday

12 - 8.45

Everything on our menu is freshly cooked specifically for you order. We do not aim to be a fast food outlet and are grateful for your patience at busy times.

Our meat is sourced locally within Oxfordshire.

Starters

(V) Chef's Soup of the Day

Soup of the Day served with Warm Bread 4.20

(V) Tomato Tarte Tatin

Puff Pastry lightly baked with Sun Blushed Tomato, Basil & Mozzarella 5.00

Smoked Salmon

Scotch Smoked Salmon with Scrambled Eggs with Brown Bread & Butter 6.90 / 12.00

Crispy Beef Salad

Pan Fried Spicy, Crispy Beef with Mixed Pepper served on Salad 5.90

(V) Garlic Mushrooms

Garlic Mushrooms cooked in a White Wine, Cream Cheese Sauce served with Bread & Salad Garnish 5.00 / 10.00

(V) Baked Goats Cheese

Goats Cheese on a Puff Pastry topped with Red Onion Marmalade 5.90 / 11.00

(V) Breaded Courgettes

Full Hand of Breaded Courgettes served with Tomato & Garlic Mayonnaise 4.50

Parma Salad

Crisp Salad Tossed with Croutons & Parma Ham topped with Poached Egg & Cheese Dressing 7.90

King Prawn Thermidor

Succulent Peeled King Prawns cooked in a Classic Thermidor Sauce served with Basmati Rice & Mixed Salad Garnish 8.50 / 16.50

Spaghetti Carbonara

With Cheese, Bacon, Cracked Black Pepper, Fresh Chopped Parsley, Double Cream & Egg Yolk 5.90 / 9.90

Seafood Pasta

Pasta cooked in a Lemon, Smoked Salmon & Mussels Sauce 6.90 / 10.90

(V) Pasta al Funghi

Pasta topped with a Cheese & Mushroom Sauce 5.90 / 9.90

Mains

Ham, Double Egg & Chips

Honey Roast Ham served with Fried Eggs & Hand Cut Chips 9.00

Steak & Kidney Pie

Steak & Kidney Pie topped with Light, Golden Puff Pastry, served with Hand Cut Chips & Fresh Vegetables 11.90

(V) Spinach & Sweet Potato Lasagne

Vegetable Lasagne served with Mixed Salad Garnish 9.90

Breast of Lamb

Slow Roasted Breast of Lamb served with Red Currant & Mint Jus, Vegetables & Potatoes of the Day 14.00

10oz Ribeye Steak

Served with Hand Cut Chips, Mixed Salad & Brandy-Peppercorn Sauce 17.50

(V) Mediterranean Vegetable Pancakes

Pancakes topped with Cheese Sauce & Mixed Salad 9.90

Beer Battered Cod & Chips

Freshly Battered Cod served with Hand Cut Chips, Lemon & Tartare Sauce 10.90

Pork Tenderloin

Stuffed with Minced Chicken, Ground Beef & Sweet Pepper topped with Cheese Sauce served with Roasted Vegetables, Hand Cut Chips 9.50 / 14.50

The White Horse Burger

Homemade Beef Burger with Cheese, Red Onion & Bacon served with Hand Cut Chips & Mixed Salad Garnish 6.50 / 11.50

(V) Roasted Vegetable Salad

Roasted Pepper, Red Onion, Courgette, Broccoli, Sun Blushed Tomato & Basil served on Wild Leaf Salad 9.90

Breast of Chicken

Freshly cooked Breast of Chicken topped with Smoked Bacon, Barbeque Sauce & Cheese served with Hand Cut Chips & Mixed Salad Garnish 7.50 / 12.50

8oz Rump Steak

Served with Hand Cut Chips & Fresh Wild Leaf Salad 11.90

Desserts

Caramelised Pineapple served with Chocolate Ice Cream & covered in a Warm Chocolate Sauce
4.50

Sherry Trifle topped with Chantilly Vanilla Cream 4.50

Cappuccino & Chocolate Crème Brulee 4.50

Bread & Butter Pudding with Custard 4.50

Sticky Toffee Pudding with Butterscotch Sauce 4.50

Ice Cream 4.50

Childs Ice Cream 3.00

Cheese & Biscuits served with Port 6.90

Coffees

Americano 2.00

Cappuccino 2.30

Espresso 1.40

Double Espresso 2.00

Latte 2.30

Cafetiere 2.50 / 4.50 / 6.50

Liqueur Coffee 4.50

Pot of Tea 1.50 / 2.50

Herbal Teas Available

Dessert Wines

Late Harvest Sauvignon Blanc 4.00 (125ml) / 11.00 (375ml Bottle)

Elysium Black Muscat 16.50 (375ml Bottle)