



## STEAK NIGHT MENU

OLIVES 3.50 -FOCCACCIA BREAD/AIOLI 4.00

### STARTERS

SOUP OF THE DAY, FOCACCIA	5.5
SLOW BRAISED LAMB SHOULDER RILLETE, BABY CARROTS, APPLE GEL	6.5
PAN ROASTED POLENTA, TEXTURES OF BEETROOT, BARBOROUGH FARM GOATS CURD	6.
WEST COUNTRY SMOKED MACKEREL, PICKLED SAMPHIRE, COCKLE TAPENADE, SHALLOT & CAPER CREAM CHEESE	6.5
CHORIZO & BLACK PUDDING SCOTCH EGG, APPLE PUREE	7.
SEARED SCALLOPS, PARSNIP PUREE, ASPARAGUS	9.5

### MAINS

WHITE HORSE BURGER, APPLEWOOD SMOKED CHEDDAR, ONION MARMALADE, TRIPLE COOKED CHIPS, SLAW	13.
BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEA PUREE, TARTARE SAUCE	13.
PORK BELLY, CRISPY SMOKED BACON, POMME PUREE, ROASTED VEGETABLES, PULLED RIB BON BON	16.
WILD MUSHROOM RISOTTO, ROASTED SHALLOTS, PARMESAN CRISP	12.
FILLETS OF TROUT, WILD GARLIC PUREE, SAFFRON FONDANT, PURPLE SPROUTING BROCCOLI	16.

### ASHDALE STEAKS SERVED WITH TRIPLE COOKED CHIPS, 125ML OF HOUSE WHITE OR RED

8OZ SIRLOIN	18.
8OZ RUMP	12
8OZ RIBEYE	18.
16OZ T-BONE	24.

### SIDES

ONION RINGS	3.
HOUSE SALAD	3.
TRIPLE COOKED CHIPS	3.
GARLIC CREAM MUSHROOMS	3.5
PEPPERCORN SAUCE/SLAW	2.

### PUDDINGS

STICKY TOFFEE SOUFFLE, SALTED CARAMEL SAUCE, VANILLA ICE CREAM	6.5
GIN CAKE, LIME PANNA COTTA, GIN & TONIC SORBET	6.5
BLACK FOREST ARTIC ROLL, CHOCOLATE MOUSSE, CHERRY SORBET	6.5
POACHED RHUBARB, SET CUSTARD, PASTRY, RHUBARB SORBET	6.
SELECTION OF LOCAL CHEESES, APPLE CHUTNEY, OATCAKES (3 OR 5)	6./9.

MENU IS EXAMPLE ONLY SOME DISHES MAY CHANGE WITH THE SEASONS

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE A VARIETY OF ALLERGENS ARE PRESENT  
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW WHEN ORDERING  
NOT ALL ITEMS ARE LISTED IN MENU DESCRIPTION  
GF INDICATES THESE DISHES CAN BE GLUTEN FREE

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