White Horse & Griffin

Starters / Light Bites

Soup of the Day (v) (g) - £6.50

Coronation Crab Salad with pumpkin seed & saffron pilaf **-** £7/£12

Terrine of Locally Shot Game (g) - £7

Heritage Beetroot Carpaccio (v) (g) - £7

Half Lobster, garlic butter, salad & skinny fries – £ market price

Private Dining

Our private dining room can seat up to 35 comfortably for private parties, breakfasts, brunches, lunches and dinners.

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WH&G Lunch Menu

Served 11am-3pm daily

Traditional English Breakfast - £7.50 or £14 for 2 to share
Bacon, Egg, Sausage, Tomato, Black Pudding, Baked Beans, Mushrooms, Fried Bread & Toast

Sausage & Mash - £8
Served with mashed potato & onion gravy

Fish & Chips - £7.50
Beer battered Whitby Cod served with hand cut chips, mushy peas & tartar sauce

Whitby Kippers - £6
Served with Lemon and Brown Bread

Steak & Fries (g) - £12
6oz Sirloin, & salad & skinny fries

Mussels - £10
Shetland Mussels in white wine and garlic served with skinny fries & bread

Local Fish Bouillabaisse (g) - £12
Served with crispy potatoes, wilted greens, truffle & garlic aioli

Roast Autumn Squash (g) (v)- £10
With fingerling potatoes, Yorkshire Feta, kale crisps and orange gremolata

Market Menu

2 courses £12 or 3 courses £15

Starters

Soup of the Day (v)(g)

Crayfish and Prawn Cocktail (g)

Game Terrine (g)

Mains

Fish & Chips

Belly Pork with creamed potatoes, pickled red cabbage (g)

Wild Mushroom Risotto with rocket & parmesan salad (v)(g)

Quarter Pound Burger with shoestring fries & homemade relish

Desserts

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream

Warm Hedgerow Jelly Crumble with granola, nutmeg orange and soya anglaise (g)

Individual Cheeseboard

Twisted Gins

Spicy Tango - £6.50
Martin Millers, cardamom seeds, orange slices, zest & tonic

Rose Duet - £6.50
Bombay Sapphire, rose syrup, rose petals & tonic

Gin Fizz - £6.50
Gordons, lemon juice, soda water & sugar

Cucumber Classic - £6.50
Hendricks, cucumber, lime, & tonic

Sloe Gin Spritz - £8.50
Sloe Gin, Prosecco, soda, blueberries & mint

Strawberry Muddle - £6.50
Strawberries, black pepper & tonic

Beverages

English Breakfast Tea - £1.75

Cappuccino - £2.50

Latte - £2.50

Americano - £2.50

Espresso - £2.00

Hot Chocolate - £2.50

Virgin Mary - £2.50

Wines

Served by the bottle or the glass – ask to see a copy of the Wine List

Winter Warmers

Bloody Mary - £5.25
Vodka, tomato juice, spice mix

Espresso Martini - £8.50
Vodka, Kahlua, espresso and cream

Bloody Mary Special - £6.00
Horseradish infused gin, tomato juice, spice mix, a splash of Guinness

Mulled Wine (small) - £6 (Large) - £7.50

Rekorderlig Winter Cider (served warm) - £3.50

Speciality Liqueur Coffees – All £5.50
(Irish, Jamaican, Russian, Shin Shin etc, ask for details)

Hot Toddy - £5.00
Honey, whisky, cloves, cinnamon, lemon

(V) Suitable for vegetarians. (g) Gluten free.

Please note that our dishes may contain nuts. If you this or any other intolerances please speak to a member of staff and notify us of any specific dietary requirements.