



WH&G Lunch Menu

Served 12-3pm daily

Starters / Light Bites

Soup of the Day (v)(g) - £6.50

Tempura King Prawns with salad and sweet chilli sauce - **£7**

Baked Camembert with garlic and thyme, chutney and crusty bread (gluten free bread available) -**£7**

NB This takes a minimum of 25-30 mins to prepare

Smoked Ham Hock & Parsley Terrine mustard seed muffin, poached hen's egg and truffled hollandaise - **£8**

Private Dining

Our private dining room can seat up to 40 comfortably for private parties, breakfasts, brunches, lunches and dinners.

Main Courses

Fish & Chips - £9.00

Beer battered Whitby Cod served with hand cut chips, mushy peas & tartar sauce

Steak & Fries (g) - £18

8oz Sirloin, & salad & skinny fries

Mussels - £11

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

Yorkshire Blue Cheese Beignets (v)-£12

With Summer Vegetable stir fry, sage and pine nut pesto

Platters

Antipasti - £12 each or **£20** to share

Salami, prosciutto, chorizo, mixed olives, feta cheese, pickled fennel and chilli, homemade bread with oil and balsamic vinegar

Yorkshire Ploughman's - £12 each or **£20** to share

Pork pie, quail scotch egg, cured ham, Yorkshire blue, Yorkshire cheddar, rhubarb & ginger chutney, beer pickled onions and homemade bread

Seafood Platter (subject to availability) – **Market Price** – see specials board

Desserts

Lemon Meringue and Ginger Cheesecake - £8

With lemon gel, raspberries and raspberry cheesecake

Peach & Almond Frangipan Tart - £8


With caramelised peaches, almonds & vanilla bean ice cream

Chocolate Marquis (g) - £8

With candied walnut crumb, clotted cream and Summer berries

Granny Smith Apple Tart Tatin - £8

With Wensleydale Cheese ice cream

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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 and sugar

Cucumber Classic - £6.50

Hendricks, cucumber, lime, tonic

Sloe Gin Spritz - £8.50

Sloe Gin, Prosecco, soda, blueberries, mint

Dam Shame - £8.50

Damson Gin, Prosecco

Strawberry Muddle - £6.50

Strawberries, black pepper, tonic

And more.....

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

Old Favourites

Bloody Mary - £5.25

Vodka, tomato juice, spice mix

Espresso Martini - £8.50

Vodka, Kahlua, espresso and cream

Over 30 x specialist gins to chose from. Please ask to see full menu.

Speciality Liqueur Coffees – From £5.50

(Irish, Jamaican, Russian, Shin Shin etc, ask for details)

Children's Menu also available. Ask for details

(V) Suitable for vegetarians. (g) Means 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.