



Starters

Soup of the Day – Ask the staff for today’s freshly made soup (v) (g) - £6.50

Fish Soup – Ask the staff for today’s fishy treat! - £6.50

Pan Roasted Pigeon Breast with pear, horseradish and goats cheese (g) - £8

Pan Fried Scallops with sashimi and row (g) - £9

Oxtail Terrine with pickled garden vegetables (g) - £8

Foraged Wild Garlic and Thyme Mushrooms on homemade sourdough toast (v) - £6.50

Goats Cheese Soufflé with beetroot salad (v) - £7

Mains

32 Day Salt Aged Sirloin Steak - £23

With Portobello mushroom, tomato, onion rings, watercress and hand cut chips. Béarnaise or green peppercorn sauce is optional

Fish & Chips - £15

Whitby Cod in beer batter with hand cut chips or skinny fries, mushy peas and tartare sauce

Pan Fried Seabass Fillets – £19

With mussels, risotto, wilted spinach and a white wine and garlic sauce

Bavette and Featherblade of Beef (g) - £19

Sous vide tender beef with shallots, butternut squash and creamy mashed potato

32 Day Salt Aged, Ribeye Steak - £26

With fried egg, mushroom, onion rings, tomato and hand cut chips. Béarnaise or green peppercorn sauce is optional

Seafood Meze – Individual £30 or to share £60 (subject to availability)

Whitby Crab and Lobster, Shetland mussels, Oysters, Cod, Sea Bass and Scallops

Spelt and Runner Bean Risotto (v) (g) - £14

With figs and fresh truffle

For Daily Specials and Side Orders see Chalk Boards. Desserts on Dessert Menu

For further details on our 10 character bedrooms or our private dining room suitable for 36 people please go to www.whitehorseandgriffin.com

(V) Suitable for vegetarians (G) Gluten Free. We cannot guarantee that any items are completely allergen free due to kitchen production methods. Please ask to see our complete menu allergy matrix.

Dessert & Cheese Menu

Granny Smith Apple Tart Tatin- £8

With vanilla ice cream

Blackberry Rice Pudding - £8

With homemade white chocolate bourbon biscuit

Dark Chocolate Fondant- £8

With raspberry ice cream

Banana Soufflé - £8

With rum and raisin ice cream

Chocolate & Pistachio Fudge Cake- £8

With Chantilly cream

Selection of Local Ice Cream - £5.50

French and English Cheeses – Full Cheese Board - £15 or select Individual Cheeses - £4 each.
Choose from:

Yorkshire Brie. *Yorkshire Brie is a white rinded cheese made from cows milk. It has a rich golden centre and unique flavour.*

Wensleydale. *A traditional, cloth-bound, cows' milk cheese, made using a traditional pre-war recipe. It is moist and creamy with a honeyed flavor.*

Yorkshire Blue. *Yorkshire Blue is a traditional, vegetarian, blue cheese made from 100% Yorkshire cow's milk. Handcrafted, the cheese has blue veining and is buttery, sweet and mild in flavour.*

Stinking Bishop. *Stinking Bishop is a soft textured rind cheese originating from Gloucestershire. It has the texture of thick clotted cream and whilst it may smell powerfully pungent, the flavour is rather delicate and herbaceous.*

Fountains Gold Cheddar. *This cheddar is rich, sweet, fruity and nutty with beefy flavours often described as reminiscent of the caramelised edge of a Sunday roast. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages.*

Smoked Goats Cheese. *This smoked cheese has a dry, creamy taste with a delicate smoky & oaky tang. Pale white in colour, it has a dark rind that comes from being smoked for six hours over oak chippings.*