

Fresh Rock Oyster Bar

Pink Shallot Vinaigrette, Lemon & Tabasco:
1 for **4**, 3 for **12**, 6 for **23**

Or

New Orleans Style Butter Baked Oysters:
3 for **14**, 6 for **25**

Or

Rockefeller Style Butter Baked Oysters:
3 for **14**, 6 for **25**

WH&G

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Fizz

Prosecco Doc Treviso **7.5** Glass
32.50 Bottle
Meteyer Grower Champagne **55**
Ambriel Sparkling Wine, Sussex
England **49.50**

TO START

Prawn & Crayfish Salad,
Bloody Mary Mayonnaise,
Brown Bread & Butter **14**
(GF With GF Bread)

Smoked Salmon, Sweet & Sour Pickled
Cucumber, Roasted Beetroot,
Horseradish Cream **15** (GF)

Sherry Braised Pork Cheek, Crusty Bread,
Rocket **15** (GF With GF Bread)

Warm Carrot & Coriander Cake,
Tomato & Onion Relish, Rocket & Hazelnut
12 (V/GF)

Spiced Sweet Potato Soup & Crusty
Bread **10** (V/VE/GF On Request)

WHG CLASSICS

Camembert **16**

Roasted Garlic, White Wine, Rosemary,
Crusty Bread, Olives, Chutney

10oz 28 Day Dry Aged Sirloin Steak **35**

Roasted Tomato, Field Mushroom,
Onion Rings, Rocket, Skin On Fries.
Add Peppercorn, Blue Cheese Or
Garlic Butter Sauce **4**

Mussels **21**

Fresh Shetland Mussels, White Wine,
Cream & Garlic Sauce, Skin On Fries &
Crusty Bread (GF On Request)

LUNCH MENU

Available Monday-Saturday 12.00-3.00

Whitby Crab Sandwich, Seafood Aioli,
Skin On Fries **14**

Spiced Sweet Potato Soup **12**
Add A Crab Sandwich **6**

Cajun Fish Burger **22**

Cajun Spiced Stonebass Fillet, Brioche
Bun, Beetroot Sauerkraut, Rocket, Cajun
Mayo, Skin On Fries (Gf On Request)

'Deli' Meat Sandwich **15**

Trio Of Cold Cut Meats, Ciabatta,
Rocket, Tomato, Slaw, Skin On Chips
(GF on Request)

MAIN COURSE

Meat

Yorkshire Chicken Supreme,
Wholegrain Mustard Pomme
Purée,
Braised Peas & Greens,
Roasted Carrot, Crispy Lotus Root
25 (GF)

Braised Beef Shin Ragu Tagliatelle,
Parmesan **27** (GF On Request)

Fish

Pan Fried Stonebass, Sauce Vierge,
Lemon Potato Fondant,
Miso Roasted Root Vegetables,
Samphire **25** (GF)

Smoked Haddock, Lemon &
Tarragon Lentils, Charred Onion,
Pomegranate, Samphire **25** (GF)

WH&G Fish Pie - Mornay Sauce,
Locally Caught White Fish, Mixed
Shellfish,

Garden Peas, Pomme Purée,
Buttered Samphire **27** (GF)

'Boltmaker' Beer Battered Cod
Loin, Minted Marrowfat Peas,
Skin On Fries,
Tartar Sauce **24** (GF On Request)

Vegetarian & Vegan

Caramelised Onion, Winter Squash & Spinach
Pithivier, Wild Mushroom Cream,
Kimchi Coleslaw, Tomato Salad **23**
(V/VE On Request)

Pulled BBQ Jackfruit Burger, Rocket,
Brioche Burger Bun, Gherkin,
Beetroot Sauerkraut, Cajun Mayo, Skin on Fries **20**
(V/VE/GF On Request)

WH&G Buddha Bowl **17**

Cous Cous, Roasted Curried Chickpeas,
Hummus, Kimchi Slaw, Beetroot Sauerkraut,
Carrot Ribbons, Avacado,
Roasted Sweet Potato, Corn Salsa,
Rocket, Pomegranate & Hazelnuts

Add

Chicken Supreme **8**

Fresh Crab Meat **6**

Pan Fried Halloumi **4**

BBQ Pulled Jackfruit **4**

Seafood Platter **32**

Oysters, Cod Loin Goujons, Fresh
Crab, Crevettes, Smoked Salmon,
Seafood Sauce, Tomatoes, Rocket,
Crusty Bread, Skin On Fries
(GF On Request)

TO FINISH

Winter Spiced Sticky Toffee Pudding,
Boozy Plums, Toffee Sauce,
Vanilla Ice Cream **9** (GF)

Double Chocolate Brownie,
Chocolate Sauce, Vanilla Ice Cream,
Salted Caramel Shard **9** (GF)

WH&G Trifle, Pannetone, Strawberry
Jelly, Winter Berries, Custard, Chantilly
Cream **9**

Blackcurrant Sorbet, Berry Compote **7**
(V/VE/GF)

Vegan Vanilla Ice Cream **7** (V/VE/GF)

Selection of Yorkshire Cheeses, Biscuits
& Chutney 3 For **12**, 5 for **17** (V/GF ON
REQUEST)

Sides

Skin on Fries **4.5**

Buttered Roasted Vegetables **4.5**

Tomato & Onion Salad **4.5**

Truffle & Parmesan Fries **5**

COCKTAILS

Espresso Martini **12**

Vanilla Vodka, Licor 43, Espresso

Peppermint White Russian **12**

Vodka, Kahlua, Cream, Peppermint
Syrup

Winter Spiced Old Fashioned **10**
Whiskey, Bitters, Cinnamon Syrup

Mulled Wine **6.5**

(V) Vegetarian (GF) Gluten Free (VE) Vegan. Dishes can be prepared Gluten Free – Please ask for details. We cannot guarantee that any items are completely allergen free due to kitchen production methods.

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Guest Wine

Natural Orange Wine, Vegan, Romania
(175ml) 9

Whispering Angel Provence Rose,
France (175ml) 12

Cermant De Bourgogne, France (175ml)
9.5

Carrascal Corte Tinto, Argentina (175ml)
10

WINE FLIGHTS

Trio Of Sauvignon Blanc 14.5
(75ml Glass)

Sauvignon Blanc, Terres Cortal,
France

Sauvignon Blanc, Sileni, Marlborough
NZ

Sancerre, Domaine Bonnard, Loire
France

Trio Of Argentinian Malbec 16
(75ml Glass)

Malbec, Cavalo Preto, Mendoza
Carrascal Tinto, Bodegas Weinert
Estate Malbec, Bodegas Weinert

OUR ROOMS

The Inn Has Been Tastefully
Restored To Present 10
En-suite Individually Styled
Guest Rooms And Are
Named After Whitby Ships
& Their Skippers.
Our 10 Rooms Include 2
Family Rooms, 4 Dog
Friendly Rooms, 5 Double
Rooms, 5 King Rooms.
Also Available Is Our 'April
Cottage' Which Sleeps 6
For A Minimum Of 2 nights.

Please Ask Member Of
Staff For More Information
Or To Book!

BEERS & CIDERS

Draught

Timothy Taylor's Landlord 5.5
A 4.3% Pale Ale Brewed In Keighley, West Yorkshire

Timothy Taylor's Boltmaker 5.3
A 4.3% Bitter Brewed In Keighley, West Yorkshire

Dortmunder 6
A 4.8% Pale German Pills Lager Brewed In Dortmund, Germany

Guinness 6
A 4.2% Stout Brewed In Dublin, Ireland

South-West Orchards 5.3
A 5% Dry, Mildly Fruity Cider Brewed In Somerset
Bottled

Kopparberg 500ml, Strawberry And Lime Or Mixed Fruits 4.95
A 4% Fruity Cider Made In Kopparberg, Sweden

Peroni 330ml 5
A 5% Crisp, Refreshing Lager Brewed In Rome, Italy

Erdinger 0% 500ml 3.9
A slightly Acidic Alcohol Free Lager Brewed In Erding,
Germany

EXCLUSIVE HIRE

Nestled in the heart of Whitby, the White Horse and Griffin
provides a charming and intimate setting for weddings,
perfect for those seeking a cozy and exclusive celebration.
With 10 en-suite bedrooms and the ability to host up to 35
guests, we ensure a personal and memorable experience for
you and your loved ones.

Its prime location offers picturesque backdrops for capturing
stunning wedding photos, with the convenience of being close
to the registry office, making it a popular choice for many
couples.

The staff are dedicated to offering as much or as little
support as you need, allowing you to personalize the space to
your liking.

Whether you're envisioning a simple, elegant affair or a more
elaborate celebration, the White Horse and Griffin is
committed to making your special day unforgettable.

DIGESTIF

Port 4.5
Churchill's Reserve

Liqueur Coffee 7

Tojkai 8.5
Chateau Derezla

Irish Coffee 7

BREAKFAST

Served From 0800-1000hrs Daily
Traditional English Breakfast - 9
Bacon, Sausage, Tomato, Black Pudding, Mushrooms, Beans And
A Free-Range Egg

Fortunes Of Whitby Kippers - 8
Served With Lemon, Bread And Butter

Bacon Or Sausage Sandwich - 6
With Optional Fried Egg, Roast Tomato Or Black Pudding - Add 1

Eggs Benedict - 8
English Muffin With Bacon, Poached Eggs And Hollandaise Sauce

Eggs Florentine (v) - 8
Served With Wilted Spinach And Hollandaise Sauce On A
Toasted Muffin

Vegetarian English Breakfast (v) - 8.5
Vegetarian Sausage, Tomato, Mushroom, Spinach, Hash Brown,
Baked Beans And A Free-Range Egg

Creamy Porridge - 4.5
Served With Honey

Bowl Of Muesli Or Granola With Milk And Berries - 4.5

Drinks
Fruit Juice - Orange Or Apple - 2
Pot Of Yorkshire Tea - 3
Filter Coffee - 3.5

Spirits and Liqueurs

Smirnoff Vodka
Single 3.7 Double 5.8

Baileys
Single 4 Double 7

Disaronno
Single 4.25 Double 6.1

Bacardi or Morgan's Spiced Rum
Single 3.8 Double 6.3

Lamb's Navy Rum
Single 3.5 Double 6

Kraken Rum
Single 4.25 Double 7.5

Whiskeys and Brandy's

Jack Daniels Tennessee Whiskey
Single 3.9 Double 6.1

Jamesons Triple Distilled Irish
Whiskey
Single 4.15 Double 6.35

Glenkinchie Single Malt Scotch
Whiskey
Single 4.75 Double 7.25

Jura Single Malt Scotch Whiskey
Single 4.75 Double 8

Courvoisier Vsop Cognac Brandy
Single 4.5 Double 7.25

Gins

Whitley Neil Flavoured Gins 4.4
Rhubarb And Ginger, Peach, Palma Violet, Raspberry,
Blood Orange

Brockmans 4.5 WH&G Gin 3.5 Hendricks 4.25

Whitley Neil, Rhubarb And Ginger 0% 3.5

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