



OPENING TIMES

BREAKFAST

8am-10am

BRUNCH & LUNCH

10am-3pm  
(Mon To Sat)

DINNER

5pm-9pm

SUNDAY LUNCH

12.30pm-3.30pm

BLACK  
BOARD  
SPECIALS  
AVAILABLE

PRIVATE DINING

Having A  
Celebration?

Our Private Dining  
Room Can Seat  
Up To 36 Guests  
Comfortably &  
Is Available For  
Exclusive Hire,  
We Tailor Menus  
For Any Occasion  
& Typically Charge  
£40 For 3 Courses.

Please Ask A  
Member Of Staff  
For Further Details.

Tel:  
01947 604857

Website:  
whitehorseandgriffin.com

Insta: @whandgriffin

Facebook:  
White Horse & Griffin

SHUCKED OYSTERS

6 Freshly Shucked Oysters +  
2 Glasses Of Prosecco Doc Treviso 32

12 Freshly Shucked Oysters +  
A Bottle Of Prosecco Doc Treviso 66

FIZZ

Prosecco Doc Treviso Glass 7.5 Bottle 32.5

Meteyer Grower Champagne 55

Ambriel Sparkling Wine, Sussex England 49.50

TO START

King Scallops, Fennel Salad, Charred Corn Salsa,  
Lemon Butter & Shrimp Cracker (GF On Request) 14

Curried Pumpkin Fritters, Lemon Soy Yoghurt,  
Kale Slaw (GF/V/VE) 9

Beetroot Cured Smoked Salmon, Pickled Cucumber,  
Horseradish Crème Fraiche,  
Lemon & Mint Syrup (GF) 13

Fig & Goats Cheese On Toast, Rocket & Hazelnut  
Salad (V) 11

Pigeon Breast, Sweetcorn Purée, Pickled Blackberries,  
Chicory, Toasted Walnuts (GF) 13

FRESH ROCK  
OYSTER BAR

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

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

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

Have A Taste Of All 3 Variations For 25  
Great For Sharing!

MEAT

Bone-in Yorkshire Chicken Breast, Garlic & Paprika  
Fondant Potato, Roasted Savoy Cabbage,  
Maple Roast Carrots, Chicken Jus (GF) 24

Pan Fried Barnsley Lamb Chop, Bacon, Mint & Leek  
Risotto, Parmesan 25

FISH

Tikka Spiced Trout, Sag Aloo Potatoes, Onion &  
Samphire Bahji, Beetroot Pachadi (GF On Request) 24

North Sea Hake, Chorizo & Squid Ragu, Garden Peas,  
Samphire (GF) 24

WH&G Fish Pie  
Mornay Sauce, Locally Caught White Fish, Mixed  
Shellfish, Garden Peas, Pomme Purée,  
Tenderstem Broccoli (GF) 26

‘Boltmaker’ Beer Battered Cod Loin, Minted  
Marrowfat Peas, Skin On Fries (GF On Request) 24

VEGETARIAN & VEGAN

Spiced Butternut Squash Steak, Kimchi Hash Brown,  
Creamed Spinach & Kale (GF, VE On Request) 22

Lentil Shepherds Pie, Parsnip Crisp,  
Buttered Kale (GF) 20

WH&G Buddha Bowl 19  
Cous-Cous, Curried Chickpeas, Charred Corn Salsa,  
Croutes, Hummus, Kale ‘Slaw’, Avocado, Rocket,  
Hazelnuts, Beetroot Sauerkraut, Carrot Ribbons,  
Roasted Sweet Potato & Pomegranate  
(GF On Request)

ADD  
Bone-In Yorkshire Chicken Breast 6  
Crispy Halloumi 4  
Beetroot Cured Smoked Salmon 5  
Fresh Crab Meat 6

SIDES

Skin On Fries 4.5

Buttered Roasted Vegetables 4.5

Tomato & Red Onion Salad 4.5

Truffle & Parmesan Fries 5

DESSERTS

Locally Grown Spiced Apple Crumble  
‘Tart’ & Custard 7

Potted Biscoff Cheesecake 9

Dark Chocolate & Sea Salt Rice Pudding 9

Blood Orange Sorbet 7

Vegan Vanilla Ice Cream 7

Selection of Yorkshire Cheeses 3 for 12, 6 for 17

FRESH &  
LOCAL WHITBY  
PRODUCE

Quality seafood from our doorstep

(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.



# BRUNCH & LUNCH

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BOARD  
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### PRIVATE DINING Having A Celebration?

Our Private Dining Room Can Seat Up To 36 Guests Comfortably & Is Available For Exclusive Hire, We Tailor Menus For Any Occasion & Typically Charge £40 For 3 Courses.

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### SERVED MONDAY-SATURDAY 11-3 (NOT SERVED ON SUNDAY)

Full English (Including Toast)	14
Vegetarian Full English (Including Toast)	14
Eggs Benedict (GF On Request)	12
Smoked Salmon On Ciabatta With Scrambled Eggs (GF On Request)	14
Whitby Crab Sandwich, Seafood Aioli, Skin On Fries (GF On Request)	14
Buttermilk Pancakes, Fried Chicken, Cajun Spiced Hollandaise, Poached Eggs & Maple Syrup	15

### HOT DRINKS

Yorkshire Tea	3
Peppermint Tea	3
Turmeric Matcha Tea	3.5
Matcha Ginger Tea	3.5
Matcha Mint Tea	3.5
Americano	3
Cappuccino	3.5
Latte	3.5
Hot Chocolate	4
Add Syrup	1
Caramel, Gingerbread, Vanilla, Pumpkin Spice	

### BRUNCH COCKTAILS

Bloody Mary	9
Red Snapper	9
Bucks Fizz	7
Espresso Martini	12
Screwdriver Orange Juice and Vodka	8
Cucumber, Rose Gin Spritz Gin, Cucumber, Basil, Cardamom, Monin, Lemon Juice, Soda, Rose Petals	10
Blackberry Kir Royale	9
Aperol Spritz	12
Gin & Elderflower Fizz	12

Truffled Mushrooms On Ciabatta With Spinach, Parmesan & Poached Eggs + Bacon 3 + Hash Browns 2 (V, VE/GF On Request)	14
WH&G Turkish Eggs, Curried Chickpeas, Toasted Ciabatta (V, GF On Request)	14
Fortunes Kipper, Brown Bread & Butter, Poached Eggs (GF On Request)	13
Chorizo Scrambled Eggs, Feta, Toasted Ciabatta (GF On Request)	14
Smashed Avocado On Toasted Ciabatta, Mixed Seeds, Tomato Salsa + Bacon 3 + Hash Browns 2 + Halloumi 3 + Poached Eggs 3 (V, GF On Request)	13

### SMOOTHIES 5.5

The Green Machine - Gut - Cleansing Combination Of Apple, Banana, Spinach, Orange, Lime & Mixed Seeds
Sweet Potato Pie Smoothie - Tastes Like Dessert, Packed With Fiber & Beta - Carotene
Beetroot & Cherry Blast - Earthy Beets + Sweet Cherry's = Vibrant Purple Goodness! Packed With Antioxidants
Please Be Aware All Our Smoothies Contain Almond Milk.

### MILKSHAKES 6

Cadbury's Chocolate Milkshake, Ice-cream, Topped with Chantilly Cream & Chocolate Sauce
Vanilla Bean Milkshake, Vanilla Ice-Cream, Vanilla Syrup & Chantilly Cream

### SOFT DRINKS

Fresh Orange Juice	3
Fresh Apple Juice	3
"Remedy" Ginger & Lemon Kombucha (250ml)	4
"Nexba" Strawberry & Peach Water Kefir (330ml)	4
Harrogate Spa Mineral Water Still	1.9/3.5
Sparkling	1.9/3.5

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