



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

Prawn & Crayfish Cocktail, Bloody Mary Marie Rose,
Pickled Cucumber, Lettuce, Brown Bread
(GF On Request)

12

Smoked Salmon & Leek Terrine, Beetroot Relish,
Lemon Cream, Croutes, Mixed Seeds (GF On Request)

13

Roasted Parsnip & Celeriac Soup, Crispy Sage,
Toasted Dukkah, Warm Ciabatta (V/VE/GF On Request)

9

Beetroot & Wensleydale Salad, Pickled Pear, Candied
Walnuts & Spiced Honey Dressing (V/GF)

11

Roast Pigeon Breast, Wild Mushroom Buckwheat
Pilaf, Crispy Kale, Red Wine & Thyme Jus (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

Braised Shoulder of Yorkshire Lamb, Fondant Potato,
Garlic & Rosemary Jus, Buttered Greens, Red Cabbage
(GF)

25

Cider Braised Pork Belly, Bacon Hash, Mustard Cream
Sauce, Charred Fennel & Winter Pickles (GF)

24

VEGETARIAN & VEGAN

Maple & Miso Glazed Squash, Caraway Lentil Ragu,
Kimchi Slaw & Crispy Kale (V/VE/GF)

22

Caramelised Fennel & Orange Galette, Saffron
Cauliflower Purée, Pickled Fennel, Candied Orange &
Herb Oil (V)

21

WH&G Buddha Bowl 19
Cous-Cous, Curried Chickpeas, Charred Corn Salsa,
Croutes, Hummus, Kimchi Slaw, Avocado, Rocket,
Hazelnuts, Balsamic Onions, Carrot Ribbons,
Roasted Sweet Potato & Pomegranate
(GF On Request)

ADD

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

FISH

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

Pan Seared North Sea Hake, Lemon Butter Sauce,
Brown Butter Pomme Purée, Samphire, Roast Carrots
(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

SIDES

Skin On Fries 4.5

Buttered Roasted Vegetables 4.5

Tomato & Red Onion Salad 4.5

Truffle & Parmesan Fries 5

DESSERTS

Baytown Coffee & Maple Syrup Rice Pudding, Miso
Crumb, Caramelised Fig, Salted Caramel Shard (GF) 9

Spiced Chocolate & Orange Brownie, Rum Sauce,
Gingerbread Crumb & Winter Berry Compote (GF) 9

WH&G Winter Trifle, Panettone, Strawberry Jelly,
Winter Berries, Vanilla Custard, Chantilly Cream &
Chocolate Soil 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.