



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 8.5 Bottle	33.5
Meteyer Grower Champagne	56
Ambriel Sparkling Wine, Sussex England	50.50

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.

TO START

Pan-Seared North Sea Scallops , Sweetcorn Purée, Smoked Bacon Crumb, Brown Butter, Samphire (GF)	13
Coronation-Style Whitby Crab , Pickled Cucumber, Samphire, Brown Bread (GF On Request)	12
Whipped Goats Cheese & Roasted Rhubarb , Hot Honey, Mixed Seeds, Rocket, Croutes (V/GF On Request)	11
Wild Garlic & Spring Pea Fritters , Preserved Lemon Yoghurt, Watercress (V/VE/GF)	9
Slow-Cooked Pork Belly , Burnt Apple Purée, Pickled Red Cabbage, Mustard Dressing, Watercress & Rocket (GF)	13

MEAT

Slow Roast Yorkshire Lamb Shoulder , Minted Pearl Barley, Spring Greens, Roast Garlic & Thyme Jus	25
Bone-In Yorkshire Chicken Supreme , Wholegrain Mustard & Spinach Hash, Roasted Carrots, Chicken Jus (GF)	24

VEGETARIAN & VEGAN

Wild Mushroom , Spinach & White Wine Hotpot, Yorkshire Cheddar Pomme Purée, Sautéed Greens (V/GF)	22
Spring Vegetable Tagliatelle , Broad beans, Peas, Tenderstem Broccoli, Wild Garlic Pesto, Parmesan (V/VE/ GF On Request)	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 (N, GF On Request)	
ADD	
Bone-In Yorkshire Chicken Breast	6
Crispy Halloumi	4
Smoked Salmon	5
Fresh Crab Meat	6

DESSERTS

Rhubarb & Custard Cheesecake Pot, Chocolate Soil	8
Dark Chocolate & Cherry Delice, Pouring cream, Salted Caramel Shard (GF)	8
Vanilla Panna Cotta, Roasted Yorkshire Rhubarb, Ginger Crumb (GF On Request)	8
Blood Orange Sorbet	7
Vegan Vanilla Ice Cream	7
Selection of Yorkshire Cheeses	3 for 12, 6 for 17

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!

FISH

Pan-Fried Stonebass , Chickpea, Tomato & Spinach Stew, Roasted Fennel, Parsley & Caper Dressing, Samphire (GF)	24
Pan-Fried Trout , Lemon Fondant Potato, Curried Mussel Cream, 'Sea Greens', Baked Lemon (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

**FRESH &
LOCAL WHITBY
PRODUCE**

Quality seafood from our doorstep

Tel:
01947 604857

Website:
whitehorseandgriffin.com

Insta: @whandgriffin

Facebook:
White Horse & Griffin

(V) Vegetarian (GF) Gluten Free (VE) Vegan (N) Nuts. 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.