



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

TO START

Cured Salmon, Pickled Cucumber, Dill, Lemon
Emulsion (GF) 10

Crab On Toast, Bloody Mary Dressing, Celery &
Marsh Samphire Salad (GF On Request) 11

Grilled Chicken Thigh, Charred Corn Salsa, Smoked
Garlic Yoghurt, Ciabatta (GF On Request) 9

Roasted Goats Cheese, Beetroot, Candied Walnuts,
Honey, Rocket, Croutes (V/N/GF On Request) 9

Heritage Tomato Salad, Basil, Olive Oil, Whipped Feta
(V/GF/VE On Request) 8

FRESH ROCK OYSTER BAR

Pink Shallot Vinaigrette, Lemon & Tabasco:
1 for 3.5, 3 for 10, 6 for 19

New Orleans Style Butter Baked Oysters:
3 for 11, 6 for 20

Rockefeller Style Butter Baked Oysters:
3 for 11, 6 for 20

Have A Taste Of All 3 Variations For 20
Great For Sharing!

BLACK BOARD SPECIALS AVAILABLE

MEAT

Chicken Supreme, Potato Gratin, Buttered Greens,
Heritage Roasted Carrots, Thyme Jus, Crispy Chicken
Skin (GF) 21

Slow Cooked Pork Shoulder, Tangy Green Beans,
Apple Sauce Pomme Puree, Cider Jus (GF) 22

FISH

WH&G Fish Pie, Mornay Sauce, Locally Caught White
Fish, Mixed Shellfish, Garden Peas, Pomme Purée,
Tenderstem Broccoli (GF) 24

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

Roasted Stonebass Fillet, Crushed New Potatoes,
Garlic Green Beans, Fresh Peas, Salsa Verde (GF) 23

Pan Fried Salmon Fillet, Spiced Chickpea Salad,
Tenderstem Broccoli, Olive & Caper Dressing, Baked
Lemon (GF) 21

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.

VEGETARIAN & VEGAN

Summer Tagliatelle - Courgette Ribbons, Fresh Peas,
Mint, Aged Parmesan (Gf On Request) 18

Wild Mushroom Polenta, Poached Egg, Crispy
Tarragon & Aged Parmesan (Gf) 17

WH&G Buddha Bowl 19
Cous-Cous, Spiced Chickpea Salad, Charred Corn Salsa,
Croutes, Hummus, Heritage Tomato, Avocado, Rocket,
Hazelnuts, Balsamic Onions, Carrot Ribbons, Roasted
Sweet Potato & Pomegranate Molasses (GF On Request/N)

ADD

Bone-In Yorkshire Chicken Breast 7
Crispy Halloumi 4
Smoked Salmon 5
Fresh Crab Meat 6
Pan fried Salmon Fillet 7

SIDES

Skin On Fries 4.5

Buttered Roasted Vegetables 4.5

Tomato & Red Onion Salad 4.5

Truffle & Parmesan Fries 5

DESSERTS

Strawberry & Elderflower Trifle, Vanilla Custard,
Boozy Sponge, Toasted Almond 8

Lemon & Thyme Panna Cotta, Summer Berry
Compote, Caramelised Biscuit Crumb (GF On Request) 8

Chocolate & Raspberry Delice, Raspberry Coulis,
Chocolate Soil, Fresh Raspberries 8

Green Apple Sorbet 5

Vegan Vanilla Ice Cream 7

Selection of Yorkshire Cheeses 3 for 12, 5 for 17

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.