



SUNDAY LUNCH MENU 12.30pm-3.30pm

OPENING TIMES

BREAKFAST

8am-10am

BRUNCH & LUNCH

10am-3pm
(Mon To Sat)

DINNER

5pm-9pm

SUNDAY LUNCH

12.30pm-3.30pm

Tel:
01947 604857

Website:
whitehorseandgriffin.com

Insta: @whandgriffin

Facebook:
White Horse & Griffin

(V) Vegetarian

(GF) Gluten Free

(VE) Vegan

Dishes can be prepared Gluten Free – Please ask for details.
(N) Nuts

We cannot guarantee that any items are completely allergen free due to kitchen production methods.

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!

MAIN COURSES 19

Traditional Sunday Lunch

Topside of North Yorkshire Beef (Served Pink)

Bone-In Yorkshire Chicken Breast

All Sunday Lunches Served With Homemade Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese, A Selection Of Seasonal Vegetables, Roast Potatoes & Homemade Gravy

(GF On Request)

FISH

Boltmker Beer Battered Cod Loin, Minted Marrowfat Peas, Skin on Chips, Tartare Sauce (GF On Request) 24

SIDES

Roast Potatoes 5
Skin on Fries 4
Buttered Greens 4
Gravy 2

VEGETARIAN

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)

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