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 Champage		**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.

Tel:
01947 604857

Website:
whitehorseandgrffin.com

Insta: @whandgriffin

Facebook:
White Horse & Griffin

TO START

Whitby Crab & Prawn Cocktail, Iceberg Lettuce, Bloody Mary Dressing, Pickled Cucumber, Brown Bread (GF on request) **12**

Pan-Roasted Cod Cheeks, Smoked Haddock & Mussel Chowder, Saffron Cream, Crispy Potato & Samphire (GF) **11**

Maple-Roasted Parsnip Soup, Yorkshire Blue Cheese Cream, Herb Crumb, Pickled Pear, Ciabatta (V · GF On Request) **9**

Harissa & Maple-Roasted Carrots, Whipped White Bean Purée, Pickled Golden Raisins, Croutes (VE/GF On Request) **8**

Braised Pork Belly, Celeriac Purée, Cider Pickled Apple, Crispy Sage, Red Wine Jus (GF) **11**

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!

MEAT

Yorkshire Pork Tomahawk, Thyme Butter Parmentier Potatoes, Roasted Shallot, Spiced Carrot Puree, Pork Puff, Cavolo Nero, Cider Jus **24**

Slow-Braised North Yorkshire Beef Featherblade, Potato Gratin, Roasted Heritage Carrot, Charred Hispi Cabbage, Tenderstem Broccoli, Red Wine Jus (GF) **24**

VEGETARIAN & VEGAN

Crispy Rösti, Wild Mushrooms, Caramelised Onion Jam, Roasted Winter Roots, Spiced Red Cabbage Gel, Tarragon Cream (GF/V/VE On Request) **18**

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/N)

ADD
Crispy Halloumi **4**
Smoked Salmon **5**
Fresh Crab Meat **6**

DESSERTS

Warm Sticky Parkin, Brandy Butterscotch, Spiced Cranberry, Vanilla Pouring Cream (GF/VE On Request) **8**

Spiced Apple & Mincemeat Bread & Butter Pudding, Mulled Wine Syrup, Ginger Crumb, Spiced Rum & Vanilla Custard **8**

Chocolate & Orange Delice, Chocolate Crumb, Orange Marmalade, Candied Orange Peel, Vanilla Ice Cream (VE) **8**

Green Apple Sorbet **5**

Vegan Vanilla Ice Cream **7**

Selection of Yorkshire Cheeses 3 for **12**, 5 for **17**

FISH

Pan-Roasted Coley Fillet, Saffron & Fennel Risotto, Braised Leek, Lemon & Samphire Beurre Blanc, Pickled Fennel (GF) **21**

Pan-Seared Stone Bass, Brown Shrimp & Caper Butter, Lemon Fondant Potato, Braised Fennel, Winter Greens (GF) **23**

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**

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

(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.