



EASTER SUNDAY

SUNDAY 5TH APRIL



STARTERS

PITTA, HOUMOUS & OLIVES

Toasted pitta bread with houmous, mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence.

GF* DF
V VE

PRAWN COCKTAIL

The classic, still hits the spot! Extra large cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large crevette & served with Hobb's House granary bread.

GF* DF

HALLOUMI

Cypriot halloumi-homemade sticks fried in a light and crispy panko breadcrumb. Salad garnish & Thai sweet chilli sauce for dipping.

V

HOMEMADE SOUP

Homemade Spring asparagus, pea & mint soup & a thick slice of Hobb's House bread.

V GF*

SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, Hobb's House granary bread, dressed salad garnish & balsamic syrup.

GF* DF

WALDORF SALAD

Dressed butterhead salad, crumbled grade A Stilton, sliced pear, caramelised walnuts & balsamic syrup and slice of Hobb's House bread.

GF*
V

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



R O A S T S

ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF* DF*

FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF* DF*

VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

GF* DF*
V VE*

All served with:

Goose fat roasted potatoes
(Sunflower herb roasties for vegetarian option if required)
Steamed green vegetables
Heritage tricolour carrots
Our signature Barber's Vintage Cheddar cauliflower cheese
5 Spice & red wine braised red cabbage

Sauces available on request:

Horseradish cream, cranberry & port sauce
English mustard, Dijon mustard, wholegrain mustard, French mustard
mint sauce, mint jelly, chilli apple jelly, Bramley apple sauce

V
Vegetarian

VE
Vegan

DF
Dairy Free

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Adjustment Available

P U D D I N G S

'MINI EGG' CHEESECAKE

Our famous cheesecake. Biscuit base with luscious whipped cream cheese topping, laced with Mini Eggs with pouring cream.

GF*
V

CARROT CAKE CHEESECAKE

Homemade carrot cake base topped with a carrot cake spice infused cheesecake topping. With pouring cream.

GF*
V

'CREME EGG' CHOCOLATE BROWNIE

Our homemade recipe, rich gooey chocolate brownie with a Creme Egg centre, served with vanilla ice cream.

GF* DF*
V VE*

STICKY TOFFEE RUM PUDDING

Our own homemade sticky toffee pudding, made with black treacle, chopped dates and dark rum with homemade vanilla custard.

GF*
V

HOT CROSS BREAD AND BUTTER PUDDING

Homemade bread & butter pudding made from hot cross buns baked in a rich custard until golden brown. Served with homemade vanilla custard.

GF
V

LEMON POSSET

Homemade delicious lemon posset, a homemade buttery shortbread biscuit and a chaser of Limoncello liqueur (25ml).

GF
V

OREO SUNDAE

chocolate fudge sauce, vanilla ice cream, Swiss chocolate ice cream, Oreo pieces, whipped cream, flake & wafer.

DF*
V VE*

BLACK FOREST SUNDAE

Morello cherry sauce, Swiss chocolate ice cream, chocolate cake pieces soaked in Kirsch, Griottine cherries, whipped cream, flake & wafer.

GF*
V

AFFOGATO

Two scoops of vanilla ice cream and fresh hot Italian espresso

GF DF*
V VE*

CHEESEBOARD

Fine English Artisan cheeses. Vintage Barber's Cheddar, Isle of Wight Blue, Grade A Stilton & Bath Soft. Celery, grapes, chutney, apple & crackers.

⊕£3
GF*
V

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



E A S T E R S U N D A Y
S U N D A Y 5 T H A P R I L

Two course minimum
Pre-order required

2 C O U R S E S

£33pp

3 C O U R S E S

£39pp

0 1 2 7 8 6 4 1 2 3 4

INFO@WHITEHORSEINNMARK.COM

**A 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES
THIS IS OPTIONAL FOR TABLES OF 6 GUESTS OR UNDER**

E A S T E R S U N D A Y C H I L D R E N S M E N U 1 2 Y E A R S A N D U N D E R

T O S T A R T

PITTA & DIP

Toasted pitta bread, batons of carrot & cucumber with a homemade tomato dip

GF* DF V VE

F O R M A I N S

ROAST

Smaller versions of our Roast Beef or Roast Chicken with Yorkshire Pudding & Stuffing.

All with roast potatoes, gravy, cauli cheese and veg.

GF* DF*

F O R P U D D I N G

MINI SUNDAE

Chocolate fudge sauce, vanilla ice cream, Oreo pieces, marshmallows, whipped cream, flake & wafer.

V GF* DF* VE*

**Two course minimum
Pre-order required**

2 C O U R S E S

£20pp

3 C O U R S E S

£25pp