

FOOD

— CHOOSE 3 FOR £10.00 —

Proper Olives V £3.00	Warm Haggis Scotch Egg £4.00 <i>homemade brown sauce</i>	Hot & Spicy Korean Wings £3.75 <i>chilli & coriander jam</i>	Selection of Stone Baked & Homemade Breads V £3.50 <i>Charlie's Cheshire butter</i>
Stone Baked Flat Breads V £3.50 <i>garlic butter & rocket or sun-blushed tomato, mozzarella, ripped basil</i>	Breaded Cod Cheek "Scampi" £4.25 <i>chunky tartare sauce</i>	Smoked Mushroom & Pork Chipolatas £3.75 <i>beer mustard mayo</i>	
Chicken Liver Pate £5.50 <i>apricot & ginger chutney, toasted bread</i>	Herbed Goats Cheese V £5.50 <i>salad of roasted beets, pickled plums, walnuts & rocket</i>	Pan Fried Lamb's Liver £6.00 <i>bubble & squeak rosti, red onion gravy</i>	Smoked Haddock & Parmesan 'Frittata' £5.50 <i>watercress</i>
Oven Baked Field Mushrooms V £5.00 <i>garlic cream bruschetta</i>	Bit of Soup <i>Market Price</i> <i>bit of bread, Charlie's Cheshire butter</i>	'Half pint' of Menai Mussels £6.00 <i>cider & spring onion, sour dough</i>	

LUNCH, BRUNCH & LATER

Honey Glazed Ham & Montgomery's Cheddar Bloomer Toastie £7.50	Seafood Club Sandwich £9.50 <i>king prawn marie rose, hot smoked salmon, gem, cucumber</i>	Smoked Salmon Niçoise £12.50 <i>crispy egg, purple potato, fine beans, olive & sun blush tomato salad</i>	Salad of Shaved Rare Beef £11.50 <i>buckwheat, butternut squash, pickled plums, glazed beets & pomegranate dressing</i>
Toasted Welsh Rarebit Muffin V £7.00 <i>poached hen's egg, smoked mushroom marmalade</i>	The White Horse Burger £12.50 <i>coarse ground, hand pressed burger, sweet mustard ketchup, brioche, smoked bacon, cheese, onion rings, iceberg, beef tomato & a pickle</i>	Chicken Caesar Salad £11.50 <i>wedged iceberg, shaved parmesan, roast pancetta, marinated anchovies, herb croute (available without anchovies)</i>	

— ALL THE ABOVE SERVED WITH CHUNKY COLESLAW & SKIN-ON-FRIES —

STONE BAKED PIZZAS

American Hot — £9.50
pepperoni, fresh chilli, red onion

Goats Cheese V — £9.50
pesto base, pine nuts, rocket, olives, charred vegetables

Chicken — £10.50
roast squash, corn cob, mushroom

"Cornish Pasty" Calzone — £11.00
slow braised beef, roasted peppery roots, homemade brown sauce

Smoked Salmon — £11.50
caper, red onion, avocado, salsa verde

Margherita V — £8.50
mozzarella, sun-blushed tomatoes, ripped basil

SUNDAY ROAST

2 Courses **£15.95** 3 Courses **£18.95**

The humble Sunday lunch is everyone's favourite meal of the week and ours comes with melt in the mouth Red Tractor Beef, served with a fluffy Yorkshire pudding and all the usual suspects. Ask about our alternative roast of the week

MAINS

Chicken Breast £13.50 <i>smoked mushroom stuffing, roasted squash, shallot, fondant potato</i>	Roasted Squash, Chickpea & Lentil Curry V £9.50 <i>coriander rice, mint raita, cumin & coriander flatbread</i>	Award Winning Traditional Pork & Leek Sausage & Mash £10.50 <i>buttered green vegetables</i>
Confit Duck Cottage Pie £13.50 <i>braised red cabbage</i>	Pie of The Week <i>Market Price</i> <i>what's it with today?</i>	Mediterranean Lasagne V £10.50 <i>charred vegetables, tomato, house salad & garlic flatbread</i>
Beer Battered Haddock £12.50 <i>proper chips, not so mushy peas, chunky tartare sauce</i>	Pan Roasted Hake £12.50 <i>red pepper Romesco, butter beans, rocket & basil pesto</i>	

OFF THE GRILL

<i>Fired over kiln dried English hardwood at 300°C</i>	10oz Sirloin £19.50
	10oz Rump £16.50
Cheshire Pork Chop £11.50 <i>champ mash, smoked bacon cabbage</i>	<i>Served with garlic field mushroom, English watercress & oven roasted tomato, proper chips and a choice of ale & peppercorn butter, peppercorn sauce, blue cheese sauce or garlic butter</i>
Lamb Chops £12.50 <i>crushed baked potato, salsa verde</i>	

SIDES

Half Pint of Skin-on-Fries V £3.00	Roasted Cauli Cheese V £3.00
Champ Mash V £3.00	Wedge Caesar Salad £3.50
Roast Roots V £2.50 <i>garlic butter</i>	Beer Battered Onion Rings £2.50
Cabbage, Onion & Bacon £2.50	

V - Vegetarian. Due to the presence of nuts in our restaurant, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchen. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information. Meat weights uncooked. Please ask to see our Gluten Free menu.

DRINKS

DRAUGHT

	half	pint
Henry Gee Cask Ale	£1.95	£3.90
Stella Artois	£2.20	£4.40
Beck's Vier	£2.05	£4.10
Guinness	£2.30	£4.60
Stella Artois Cidre	£2.05	£4.10

BOTTLES & CANS

Camden Hells Lager	£5.00
Day of the Dead Heffe	£6.00
Brewdog Dead Pony Club	£4.50
Modelo	£4.30
Corona	£4.10
Orpens Vintage Cider	£4.50
Crabbie's Original	£3.00
Crabbie's Raspberry	£3.00
Stella Artois Flavoured Cidre	£5.00
Beck's Blue	£2.80

SOFT

Firefly Peach & Green Tea	£3.00
Cawston Press Sparkling Apple & Rhubarb	£2.00
San Pellegrino Blood Orange	£2.00
Lemony Lemonade	£3.00
Karma Cola	£3.00
Crabbie's Ginger Beer	£2.50
Fresh Juices	£2.00

ROSÉ

	175ml	bottle
Casa Albali Rosé, Garnacha, Spain <i>ripe red fruits, full of flavour</i>	£4.10	£17.50
Parini Rosé, Pinot Grigio, Italy <i>light, delicate, fresh</i>	£4.95	£21.00

WHITE

	175ml	bottle
Monte Verde, Sauvignon Blanc, Chile <i>gooseberry, tropical fruit, lemon</i>	£4.10	£17.50
Pontebello, Pinot Grigio, Australia <i>crisp, ripe peach, citrus</i>	£4.50	£19.00
Oben Grove, Riesling-Gewürztraminer, Germany <i>floral, citrus notes with a touch of sweetness</i>	£4.95	£21.00
Nederburg "The Manor", Chenin Blanc, South Africa <i>fresh & crisp with layers of tropical fruit</i>		£22.00
Blackstone "Wine Maker's Select", Chardonnay, U.S.A. <i>crisp, light acidity, touch of oak</i>		£24.00
Riverstone Ridge, Sauvignon Blanc, New Zealand <i>ripe gooseberry with herbaceous notes</i>		£27.00
Chablis, Domaine Gilbert Picq et Fils, France <i>fresh & crisp with a background of tropical fruit</i>		£35.00

RED

	175ml	bottle
Casa Albali, Tempranillo, Spain <i>well balanced fruit with slight oak</i>	£4.10	£17.50
Berri Estate, Shiraz, Australia <i>slight spice but still soft & easy drinking</i>	£4.50	£19.00
Callia "Lunaris", Malbec, Argentina <i>rich, soft berries, spice</i>	£4.95	£21.00
1870 "Teno Block", Merlot, Chile <i>robust, ripe raspberry & dark chocolate</i>	£5.40	£23.00
Montepulciano d'Abruzzo, Valle Reale, Italy <i>lighter style, versatile</i>		£25.00
Vina Pomal "Centenario" Crianza, Rioja, Spain <i>dark fruit, cocoa & toasted oak</i>		£27.00
Chateau Moulin du Barrail, Bordeaux, France <i>powerful but well balanced, slight oak</i>		£30.00
Fleurie "Chateau de Bellevue", Beaujolais, France <i>lively & fresh, warm berry pudding</i>		£35.00

BUBBLES

	125ml	bottle
Galanti Prosecco	£5.00	£30.00
Duval-Leroy		white £50.00 / pink £65.00
Laurent-Perrier		white £70.00 / pink £90.00
Bollinger		white £85.00 / pink £100.00



**FATHER OF
CHESTER RACECOURSE**
the name sake and the
inspiration of the Gee-gees