

The TLC Group

The White Horse

Pub of the Year 2009
Heath Road • Ramsden Heath
Essex • CM11 1NA

T : 01268 711884 E : info@thewwhitehorseramsdenheath.co.uk
www.thewwhitehorseramsdenheath.co.uk

The Cutter Inn

Pub of the Year 2007
Annesdale • Ely
Cambridgeshire • CB7 4BN

T : 01353 662713 E : info@thecutterinn.co.uk
www.thecutterinn.co.uk

The Windmill

Cherry Orton Road • Orton Waterville
Peterborough • Cambridgeshire • PE2 5EQ

T : 01733 390126 E : info@thewindmillortonwaterville.co.uk
www.thewindmillortonwaterville.co.uk

TLC Building & Maintenance

T : 0845 293 7563 E : admin@tlcbuild.co.uk

TLC Air Conditioning & Refrigeration

T : 0845 293 7563 E : admin@tlcbuild.co.uk

Pub opening times

Monday – Saturday 11am – 11pm
Sunday 11am- 10.30pm

Meal times

Monday – Sunday from 12 noon
Last food orders at managers discretion

All major credit and debit cards accepted
Cheques not accepted

All meat on The White Horse menu is sourced locally and all weights are approximate before cooking. All dishes are cooked to order, at busy times this can add to your wait.

Some of the dishes may contain nuts.
If you would like any further nutritional information on any of our dishes please ask your server.



THE
WHITE HORSE

Starters

Homemade Soup of the Day (V)

Chef's choice served with cheese bread and butter £4.25

Aromatic Duck Salad

Warm shredded duck served on mixed leaves with diced cucumber and spring onions, drizzled with hoi sin sauce £5.95

Pork & Cranberry layered Terrine

A smooth pork & chicken liver pâté, topped with tangy cranberries served with rocket and warm toast £5.50

Whitebait

Deep fried breaded whitebait served with granary bread and butter and a salad garnish £5.25

Crayfish Cocktail

Succulent crayfish tails and crisp iceberg tossed in a homemade Marie Rose sauce, served on granary bread and butter and dusted with paprika £5.95

Stuffed Field Mushroom (V)

A large succulent field mushroom topped and grilled with cheesy Welsh rarebit £4.95

Trio of Goujons

Three breaded chicken goujons on a bed of rocket, served with a BBQ dip £5.25

Bruschetta

Lightly toasted bloomer loaded with our homemade citrus, tomato and herb salsa topped with parma ham £5.75

Homemade Salmon Fishcakes

Chef's secret recipe, prepared and cooked fresh to order, served on a bed of rocket with a sweet chilli dip £5.75

Salads

Smoked Chicken and Chorizo Salad

Smoked chicken marinated in a sweet chilli sauce served with chorizo and a salad of red chard, rocket, peppers, olives and sundried tomatoes £9.45

Tuna Niçoise Salad

New potatoes, green beans, black olives and cherry tomatoes tossed in vinaigrette and served on a bed of mixed leaves with a grilled tuna steak and hard boiled egg £8.95

Chicken Caesar Salad

Crisp cos lettuce, succulent chicken breast, streaky bacon and red onion all tossed in a creamy Caesar dressing, topped with croutons and parmesan shavings £8.95

Avocado, Red Pepper and Feta Salad (V)

A mixed leaf, red pepper and cherry tomato salad tossed in our house dressing, sprinkled with hazelnuts and topped with avocado and feta cheese £8.95

Crayfish Salad

Crayfish tails mixed with Marie Rose sauce on a mixed salad drizzled with house dressing £9.95

Sunday Lunch

Traditional Roast Served Every Sunday

Roast Beef - £9.95

Roast of the Day - Ask your server for details £9.95

(V) Root Vegetable, Cranberry and Goats Cheese Nut Roast - £9.95

Kids Roasts - £5.95

All served with homemade Yorkshire pudding, roast potatoes, fresh seasonal vegetables and gravy

Side Orders

Garlic Bread	£2.50	Seasonal Vegetables	£2.50
Cheesy Garlic Bread	£2.75	Onion Rings	£2.95
Chips	£2.50	Peppercorn Sauce	£1.95
Mushrooms	£2.35	Blue Cheese Sauce	£1.95
Side Salad	£2.50	Bread and Butter	£0.95

Mains

Veggie Burger (V)

Sun-kissed tomato, mozzarella and olive burger served on a floured bap with chips and coleslaw £7.50

Chicken Chasseur

Supreme of chicken served with our own chasseur sauce, new potatoes and green beans £10.95

The Cutter Inn Chicken

Grilled chicken fillets topped with pineapple, smokey bacon and mature cheddar all smothered with BBQ sauce. Served with chips, coleslaw and a salad garnish £11.50

Goats Cheese and Leek Tartlet (V)

Leek, sundried tomato and red onion in a pastry case topped with goats cheese, flash grilled and drizzled with a green pesto vinaigrette. Served with a salad garnish £7.95

Chef's Curry Choice

Chef's choice of curry served with pilau rice, mini naans and mango chutney £9.25

Homemade Steak and Ale Pie

Served with creamy mash and seasonal vegetables £8.95

Honey Glazed Duck Breast

Succulent duck breast in a delicious honey glaze, pan fried and served with potato rostis, a green vegetable medley and toasted hazelnuts £13.50

Baby Back Ribs

Full Rack - £15.95

Half Rack & Chicken Goujon Combo - £14.95

Half Rack - £9.95

Mouth watering ribs smothered in BBQ sauce served with chips, mini corn on the cob and a salad garnish

Pasta

Penne Arrabbiatta (V)

Mediterranean vegetables in a spicy arabiatta sauce £8.45
(Add a 4oz chicken breast for £1.75)

Spaghetti Alfredo

Spaghetti in a creamy white wine, spinach and parmesan sauce with a hint of rosemary £7.95

Fish

Scampi and Chips

Succulent whole tail breaded scampi served with chips, a salad garnish and tartare sauce £8.95

Traditional Fish and Chips

Large prime cod fillet in a homemade beer batter, deep fried and served with chips, mushy peas and a salad garnish £9.50

Salmon Supreme

Poached salmon served with new potatoes, a green vegetable medley and hollandaise sauce £11.95

Grilled Sea Bass

Grilled sea bass served with tarragon infused crushed new potatoes and creamed confit of tomatoes £13.95

The Grill

Sausage and Mash

A trio of locally sourced pork and leek sausages, on a bed of creamy mash with onion gravy £8.95

Homemade 8oz Burger

A lightly seasoned 100% British beef burger on a floured bap served plain or with cheddar, stilton or goats cheese. Served with coleslaw and chips £8.95 (Add bacon for £0.75)

10oz Gammon Steak

Grilled British gammon steak with your choice of egg or fresh pineapple, served with chips, peas and grilled tomato £10.25

8oz Lamb Steak

Succulent lamb steak grilled to perfection and served with sweet potato mash, savoy cabbage and a redcurrant and rosemary jus £14.95

8oz Pork Loin Chop

Thick cut British pork chop, drizzled with garlic and sage butter served with sautéed apples and a green vegetable medley £8.50

8oz Rib Eye Steak

Prime British rib eye cooked to your liking and served with chips, grilled tomato, mushrooms, onion rings and a salad garnish £14.95
(Add peppercorn or blue cheese sauce £1.95)

10oz Sirloin Steak

Prime British sirloin cooked to your liking and served with chips, grilled tomato, mushrooms, onion rings and a salad garnish £15.95
(Add peppercorn or blue cheese sauce £1.95)

16oz T-Bone Steak

Prime British T-bone cooked to your liking and served with chips, grilled tomato, mushrooms, onion rings and a salad garnish £19.95
(Add peppercorn or blue cheese sauce £1.95)