Desserts

Chocolate Honeycomb Sundae
with Vanilla Ice Cream, pieces of Honeycomb & Chocolate Sauce
Chocolate Fudge Cake5.10
with Whipped Cream or Ice Cream
Blueberry and White Chocolate Cheesecake
Chocolate Peanut Butter Stack
with Whipped Cream
Banoffi Pie5.10
with Whipped Cream
Oreo Stack 5.10
with Whipped Cream
Homemade Raspberry Pavlova
with Vanilla Ice Cream and Whipped Cream
Homemade Profiteroles 5.10
with Whipped Cream, Vanilla Ice Cream and Toffee Sauce
Marmalade Bread & Butter Pudding with Custard5.10
Apple & Rhubarb Crumble with Custard
Sticky Toffee Pudding with Custard
Treacle Pudding with Custard
Cheese Board 6.10
a selection of British and Continental Cheeses served with a selection of biscuits, Celery and Grapes

Luxury Ice Cream & Sorbets

Mint Chocolate Chip Ice Cream......

Cappuccino Ice Cream

Maple and Walnut Ice Cream

Caramelita Ice Cream

Passion Fruit and Mango Sorbet

Lemon Sorbet

Childrens Ice Creams

Coffee & Teas

All our Coffee is made using only the finest Arabica Beans

Americano Coffee	2.10	Liqueur Coffee	4.95
Pot of Tea	2.10	Gaelic Coffee-Jameson's	
Flavoured Teas	2.35	Irish Cream Coffee-Bailey	s
Floater Coffee	2.35	Highland Coffee-Drambui	ie
Cappuccino	2.35	Calypso Coffee-Tia Maria	
Cafe Latte	2.35	French Coffee-Cognac	
Espresso	2.10	Italian Coffee-Amaretto	
Double Espresso	2.35	Seville Coffee-Cointreau	
Hot Chocolate	2.35	Monks Coffee-Benedictin	е
Flavoured Syrups	0.60	Jamaican Coffee-Dark Rui	m
Vanilla, Hazelnut, Caramel		Caribbean Coffee-Bacardi	Rum

The Chef's a'le Carte special board Is available for today's choice

Our restaurant caters for various sized tables, Weddings, Birthdays and Christenings.

The Stables has its own facilities for Dining, Entertainment and Dancing for up to 90 people, which can be booked privately.

The Conference Room or Private Dining Room is available for functions of up to 25 people.

Special menus are available on request

The White Horse gift vouchers are available for that special present

Ask to join our VIP loyalty card scheme to receive discounts and gifts

Reservations
To reserve a table please telephone

01462 813364

Opening Times

Lunch 12.00 ~ 2.00 Monday to Friday

Dinner 6.00 ~ 9.30 Monday to Friday

Saturday 12.00 ~ 10.00 (all day) Sunday 12.00 ~ 9.30 (all day)

Genetically Modified Foods - We have been assured by all our suppliers that no ingredients contain genetically modified soya or maize.

Please be aware that some of our dishes do contain nuts or traces of nuts. If you have an allergy please ask for advice when ordering.

** Please be aware some dishes may contain small bones

Suitable for vegetarians

All prices are inclusive of VAT at the standard rate

Please ask for a copy of our menu to take with you

Designed & Printed by Neil Terry Printing, 01788 568000.



'Setting Professional Standards



Southill, Near Biggleswade, Bedfordshire SG18 9LD

A traditional English country pub with restaurant, patio gardens, conference and banqueting facilities.

Your Host:

Paul Cluett



Email: whitehorsesouthill@live.co.uk
www.whitehorsesouthill.co.uk

Starters

Starters	
Warm Crusty Bread	4.50
with marinated Black Olives, Olive Oil and Balsamic Vinegar	
Homemade Soup of the Daywith warm Crusty Bread	4.50
Farmhouse Pate	5.50
with Toast and Cumberland Sauce	
Deep Fried Whitebait	5.50
with Brown Bread and Butter Potato Skins	E 60
loaded with melted Cheese and Bacon	5.00
Saute Mushrooms v	5.60
cooked in Garlic and Cream topped with Brie	
North Atlantic Prawn Salad with Marie Rose Sauce with Brown Bread and Butter	5.60
Mexican Fishcakes	5.60
with Salsa and a Salad Garnish	
Grilled Bacon, Black Pudding & Stilton Stack with Salad Garnish	5.75
Stir Fried Chicken Teriyaki	5.95
with Noodles, Spring Onions and Sesame Seeds	6.40
Half Rack of Barbecue Spare Ribs with Salad Garnish	6.10
Smoked Salmon & North Atlantic Prawns	6.10
Whole Baked Camembert ▼	8.95
Hot combination starter for One or Two	7.10/13.10
Kids Menu	
Sausage, Fried Egg & Chips	5.25
Ham, Fried Egg & Chips	5.25
5oz Gammon Steak, Fried Egg & Chips	5.25
Chicken Chunks & Chips	5.25
Grilled Cajun Chicken & Chips	5.25
Jumbo Fish Fingers & Chips	5.25
Penne Pasta in Tomato Sauce with Garlic Bread v	5.25
Lasagne, Chips & Garlic Bread	5.25
4oz Rump Steak, Chips, Onion Ring & Mushrooms	
All served with your choice of Peas or Baked Beans.	
Vegetarian Dishes	
Homemade Mushroom and Cashew Nut Bake	10.25
Homemade Spicy Mixed Bean and Pepper Cassoulet	10.25
Penne Pasta Provencal	10.25
Penne Pasta in a Tomato sauce with Red Onions, Courgettes, Peppers and Mushroor shavings, Salad and Garlic Bread	
Courgette, Cashew Nut and Pesto Linguini Linguini with ribbons of Courgette, Cashew Nuts, Garlic and Pesto with Parmesan shavings, Salad and Garlic Bread	10.25
Homemade Sweet Potato, Chick Pea and Lentil Curry with Rice, Naan Bread and Mango Chutney	10.25

Main Courses

Rump Steak, 8oz	.12.95
	14 05
Rib Eye Steak, 10oz with Chips, Peas, Onion Rings and Mushrooms	. 14.33
Fillet Steak, 8oz	10 05
with Chips, Peas, Onion Rings and Mushrooms	. 10.93
T Bone Steak, 18oz	17 05
with Chips, Peas, Onion Rings and Mushrooms	. 17.55
Steak, Chicken and Ribs	18.95
8oz Rump Steak, a whole Breast of Cajun Chicken	. 10.55
and a Half Rack of Ribs with Chips, Salad and Coleslaw	
Steak and Cajun Chicken	.15.95
8oz Rump Steak and a Whole Breast of Cajun Chicken with Chips, Salad and Coleslaw	
Ribs and Chicken	.13.95
Half Rack of Ribs and a Whole Breast of Cajun Chicken with Chips, Salad and Coleslaw	
Whole Rack of Barbecue Spare Ribs	. 13.95
with Chips, Salad and Coleslaw	
Grilled Breast of Cajun Chicken	.11.25
with Chips, Salad and Coleslaw	
Grilled Gammon Steak, 10oz	.11.25
with Fried Egg, Pineapple, Chips and Peas	
The White Horse All Day Breakfast	.10.25
Cumberland Sausages, Bacon, fried Eggs, Black Pudding, Baked Beans, Mushrooms, grilled Tomatoes and Chips	
The White Horse Beefburger	10.25
a 6oz fresh Beef Burger with Cheese and Bacon served in	
a floured Bap with Chips, Salad and Coleslaw	
Homemade Steak, Stilton and Ale Pie	.10.25
Homemade Steak and Ale Pie	.10.25
with seasonal Vegetables and Chips	
Homemade Game Pie**	.11.25
with Duck, Rabbit, Pheasant, Venison, served with seasonal Vegetables and Chips	
Grilled Lambs Liver and Bacon	.10.25
with a Red Wine and Onion Gravy served on a bed of Mashed Potato with seasonal Vegetable	es.
Cumberland Sausages	.10.25
3 Cumberland Sausages served on a bed of Mashed Potato with a Red Wine and Onion Gravy with Seasonal Vegetables.	
, ,	
Homemade Beef Lasagne	.10.25
• 1	
Homemade Chicken Curry	.10.25
with Rice, Naan Bread, Chips and Mango Chutney	
Fish Dishes	
Whitby Wholetail Large Scampi	10 25
with Salad, Chips and Tartare sauce	. 10.23
Homemade Fishermans Pie **	11 25
Pieces of Salmon, Smoked Haddock and White Fish, in a Creamy Herb sauce topped with Ch	
Mashed Potato, served with seasonal Vegetables	
Poached Fillet of Fresh Salmon **	12.25
	. 12.23
with White Wine and Dill sauce, Salad and New Potatoes	. 12.23
Grilled Cajun Salmon **	
Grilled Cajun Salmon ** served on a bed of Mixed Salad, New Potatoes and Lime Dressing Poached Smoked Haddock **	12.25
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Grilled Cajun Salmon ** served on a bed of Mixed Salad, New Potatoes and Lime Dressing Poached Smoked Haddock **	12.25

Salads & Ploughmans	
Ploughmans Platter	10.25
Home Baked Ham, Mature Cheddar, Stilton and Brie Cheeses	
with Pickled Onions, Chutney, Apple, Celery and Crusty Bread	
Hot Chicken and Bacon Salad	.11.25
North Atlantic Prawn Salad	11 24
with Marie Rose Sauce	
Smoked Salmon and North Atlantic Prawn Salad	.12.25
All Salads are served with Coleslaw and Hot New Potatoes	
Baquettes & Wraps	
Grilled Rump Steak Baguette	7.45
with fried Onions, Chips and Salad	
Grilled Cajun Chicken Baguette	7.4
Cumberland Sausage Baguette	7 Δ ¹
with fried Onions, Chips and Salad	/ 1-75
Spicy Cajun Chicken Wrap	7.45
with Salsa, Lettuce, Mayonnaise, Chips and Salad	
Hot Shredded Duck Wrap	7.45
with Plum sauce, Spring Onions, Cucumber, Chips and Salad	7 41
Tuna and Mayonnaise Wrap	/ .4:
Baquettes & Sandwiches	
BLT - Bacon Lettuce and Tomato	5.25
Grilled Bacon and Mature Cheddar	5.25
Home Baked Ham and English Mustard	
Mature Cheddar Cheese and Pickle v	
Tuna and Mayonnaise	
•	
Prawns in Marie Rose Sauce	
Smoked Salmon Sandwiches on Wholemeal Bread	
All Baguettes and Sandwiches are served with a Salad Garnish and Crisps	,
Side Orders	
Garlic Bread	2 00
Garlic Bread with Cheese	
Battered Onion Rings	
Sauted Mushrooms	
Homemade Coleslaw	
Warm Crusty Bread and Butter	
Portion of Chips	
Red Wine and Mushroom Sauce	
Pepper Sauce	2.2!
Stilton Sauce	
Steak Diane Sauce	2.2!
Side Salad	2.2!
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SUNDAY LUNCH	.25
A Fine choice of roast meats served with fresh vegetables & potatoes	
Children under 10 years 5	.25

Chef's a la Carte Special Board Now Available for Today's Choice