

DESSERTS

CHOCOLATE HONEYCOMB SUNDAE	4.95
with vanilla ice cream, pieces of honeycomb and chocolate sauce	
CHOCOLATE FUDGE CAKE	4.95
with whipped cream or ice cream	
CHOCOLATE CHIP CHEESECAKE	4.95
with whipped cream	
CHOCOLATE PEANUT BUTTER STACK	4.95
with whipped cream	
BANOFFI PIE	4.95
with whipped cream	
MANGO & PASSION CHEESECAKE	4.95
with whipped cream	
HOMEMADE RASPBERRY PAVLOVA	4.95
with vanilla ice cream and whipped cream	
HOMEMADE LARGE PROFITEROLE	4.95
with vanilla ice cream, whipped cream and hot chocolate sauce	
APPLE & RHUBARB CRUMBLE WITH CUSTARD	4.95
TREACLE PUDDING & CUSTARD	4.95
CHOCOLATE CHIP PUDDING & CUSTARD	4.95
STICKY TOFFEE PUDDING & CUSTARD	4.95
CHEESE BOARD	5.95
A SELECTION OF BRITISH & CONTINENTAL CHEESES served with a selection of biscuits, and celery, grapes	

LUXURY ICE CREAMS & SORBETS

Mint Chocolate Crisp Ice Cream	4.95
White Chocolate Ice Cream	4.95
Caramelita Ice Cream	4.95
Maple & Walnut Ice Cream	4.95
Passion Fruit & Mango Sorbet	4.95
Raspberry Sorbet	4.95
Children's Ice Cream	
Vanilla, Chocolate or Strawberry	2.95
served with chocolate flake	

COFFEE & TEAS

All our coffee is made using only the finest Arabica beans

AMERICANO COFFEE	2.10																														
POT OF TEA	2.10																														
FLAVOURED TEAS	2.35																														
FLOATER COFFEE	2.35																														
CAPPUCCINO	2.35																														
CAFE LATTE	2.35																														
ESPRESSO	2.10																														
DOUBLE ESPRESSO	2.35																														
HOT CHOCOLATE	2.35																														
FLAVOURED SYRUPS Vanilla, Hazelnut, Caramel	0.60																														
LIQUER COFFEE	4.95																														
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The White Horse Gift Vouchers are available
for that special present
Ask to join our VIP loyalty card scheme to receive discounts and gifts

The Chef's a'la 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 persons,
which can be booked privately.

The conference room or private dining room
is available for functions of up to 25 persons.

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
V 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.



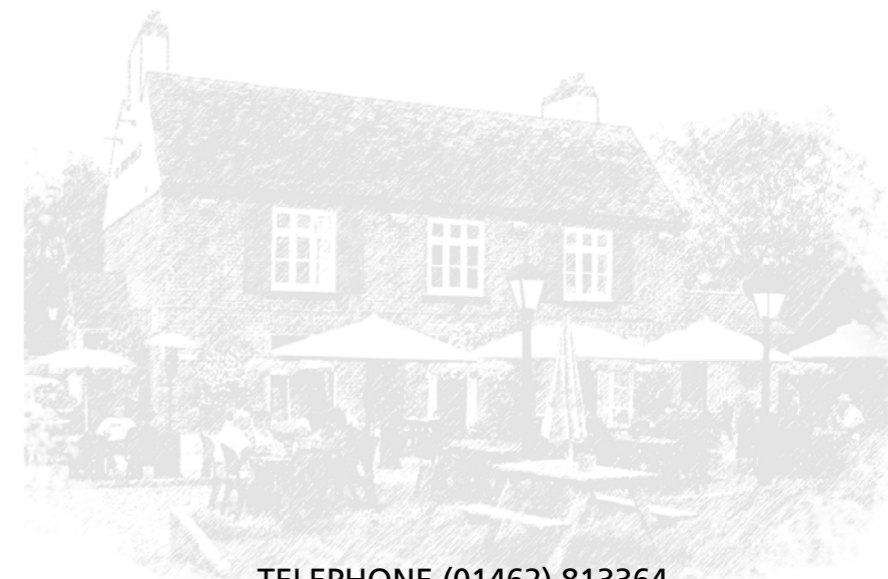
The White Horse

Southill, Near Biggleswade, Bedfordshire SG18 9LD

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

Your Host:

Paul Cluett



TELEPHONE (01462) 813364

Email: whitehorsesouthill@live.co.uk

www.whitehorsesouthill.co.uk

STARTERS

WARM CRUSTY BREAD with marinated black olives, olive oil and balsamic vinegar	4.25
HOMEMADE SOUP OF THE DAY with warm crusty bread	4.25
FARMHOUSE PATE with toast and Cumberland Sauce	5.25
SAUTÉ MUSHROOMS with a white wine, stilton and chive sauce V	5.25
DEEP FRIED WHITEBAIT with brown bread and butter	5.25
POTATO SKINS loaded with melted cheese and bacon	5.50
CRUSTED BRIE WEDGES with Cumberland sauce V	5.50
NORTH ATLANTIC PRAWN SALAD WITH MARIE ROSE SAUCE with brown bread and butter	5.50
GRILLED BACON, BLACK PUDDING & BRIE STACK with salad garnish	5.75
DEEP FRIED MANGO & TOMATO SALSA WONTON with plum sauce V	5.75
DEEP FRIED KING PRAWNS IN FILO PASTRY and garlic dip	5.75
HALF RACK OF BARBECUE SPARE RIBS with salad garnish	5.95
SMOKED SALMON & NORTH ATLANTIC PRAWNS with Marie Rose sauce and brown bread and butter	5.95
STIR FRIED SHREDDED DUCK IN PLUM SAUCE with noodles and spring onion	5.95
WHOLE BAKED CAMEMBERT V with red onion chutney and warm crusty bread	8.75
HOT COMBINATION STARTER FOR ONE OR TWO with barbecue sauce	6.95/12.95

KIDS MENU

SAUSAGE EGG & CHIPS	4.95
HAM, EGG & CHIPS	4.95
5oz GAMMON STEAK, FRIED EGG & CHIPS	4.95
CHICKEN CHUNKS & CHIPS	4.95
GRILLED CAJUN CHICKEN	4.95
BATTERED COD & CHIPS	4.95
JUMBO FISH FINGERS & CHIPS	4.95
PENNE PASTA IN TOMATO SAUCE V with garlic bread	4.95
LASAGNE & CHIPS	4.95
4oz RUMP STEAK <i>All served with your choice of peas or baked beans.</i>	5.95

VEGETARIAN & PASTA DISHES

HOMEMADE MUSHROOM & CASHEW NUT BAKE V with a red wine and mushroom sauce, vegetables and chips	9.95
HOMEMADE SPICY MIXED BEAN & PEPPER CASSOULET V with rice, salad and garlic bread	9.95
PENNE PASTA PROVENCAL V Penne pasta in a tomato sauce with red onions, courgettes, peppers and mushrooms with parmesan shavings, salad and garlic bread	9.95
COURGETTE, CASHEW NUT & PESTO TAGLIATELLE V Tagliatelle with ribbons of courgette, cashew nuts, garlic and pesto with parmesan shavings, salad and garlic bread	9.95
HOMEMADE BEEF LASAGNE with chips, salad and garlic bread	9.95
HOMEMADE HAM & MUSHROOM TAGLIATELLE with salad and garlic bread	9.95
HOMEMADE SEAFOOD TAGLIATELLE Tagliatelle with Mussels, Prawns & Squid in a rich tomato sauce with salad and garlic bread.	9.95

STEAKS & MAIN COURSES

RUMP STEAK, 8oz with chips, peas, onion rings and mushrooms	12.50
RIB EYE STEAK, 10oz with chips, peas, onion rings and mushrooms	14.50
SIRLOIN STEAK, 10 oz with chips, peas, onion rings and mushrooms	15.50
T-BONE STEAK, 18oz with chips, peas, onion rings and mushrooms	17.50
FILLET STEAK, 8oz with chips, peas, onion rings and mushrooms	18.50
STEAK, CHICKEN & RIBS 8oz Rump steak, a whole breast of Cajun chicken and a half rack of ribs with chips, salad and coleslaw	18.50
STEAK & CHICKEN 8oz Rump steak and a whole breast of Cajun chicken with chips, salad and coleslaw	15.50
RIBS & CHICKEN Half rack of ribs and a whole breast of Cajun chicken with chips, salad and coleslaw	13.50
WHOLE RACK OF BARBECUE SPARE RIBS with chips, salad and coleslaw	13.50
GRILLED BREAST OF CAJUN CHICKEN with chips, salad and coleslaw	10.95
GRILLED GAMMON STEAK, 10oz with fried egg, pineapple, chips and peas	10.95
THE WHITE HORSE ALL DAY BREAKFAST Cumberland sausages, bacon, fried eggs, black pudding, baked beans, mushrooms, grilled tomatoes and chips	9.95
THE WHITE HORSE BEEFBURGER a 6oz fresh beef burger with cheese and bacon served in a floured bap with chips, salad and coleslaw	9.95
HOMEMADE CHICKEN CURRY with rice, naan bread, chips and mango chutney	9.95
HOMEMADE STEAK & KIDNEY PIE with seasonal vegetables and chips	9.95
HOMEMADE STEAK, STILTON & STOUT PIE with seasonal vegetables and chips	9.95
HOMEMADE GAME PIE** with Duck, Rabbit, Pheasant & Venison served with seasonal vegetables & chips	10.95
GRILLED LAMBS LIVER & BACON with a red wine and onion gravy served on a bed of mashed potato with seasonal vegetables.	9.95
CUMBERLAND SAUSAGES three Cumberland sausages served on a bed of mashed potato with a red wine & onion gravy with seasonal vegetables.	9.95

FISH DISHES

WHITBY WHOLETAIL SCAMPI with salad, chips and tartare sauce	9.95
WHITBY SEAFOOD PLATTER Breaded plaice, cod, haddock and scampi, with chips, salad and tartare sauce	9.95
HOMEMADE FISHERMANS PIE** Pieces of salmon, smoked haddock and white fish, in a creamy herb sauce topped with cheddar mashed potato, served with seasonal vegetables.	11.95
POACHED FILLET OF FRESH SALMON** with white wine and dill sauce, salad and new potatoes	11.95
GRILLED CAJUN SALMON** served on a bed of mixed salad, new potatoes and lime dressing	11.95
POACHED SMOKED HADDOCK** with poached eggs, peas and new potatoes	11.95
OVEN BAKED FILLET OF SEA BASS ** with lemon and herb butter, salad and new potatoes	12.95

SALADS & PLOUGHMANS

PLOUGHMANS PLATTER Home baked ham, Mature Cheddar, Stilton and Brie cheeses with pickled onions, chutney, apple, celery and crusty bread	9.95
CRUSTED BRIE WEDGES with cherry tomatoes, olives and a balsamic dressing	9.95
HOT CHICKEN AND BACON SALAD with a wholegrain mustard vinaigrette	10.95
NORTH ATLANTIC PRAWN SALAD with Marie Rose sauce	10.95
SMOKED SALMON & NORTH ATLANTIC PRAWN SALAD	11.95
HOT SHREDDED DUCK & PLUM SAUCE SALAD <i>All salads are served with coleslaw and hot new potatoes.</i>	11.95

SANDWICHES, BAGUETTES & WRAPS

GRILLED RUMP STEAK BAGUETTE with fried onions, chips and salad	7.25
GRILLED CAJUN CHICKEN BAGUETTE with melted cheese, chips and salad	7.25
CUMBERLAND SAUSAGE BAGUETTE with fried onions, chips and salad	7.25
SPICY CAJUN CHICKEN WRAP with salsa, lettuce, mayonnaise, chips and salad	7.25
HOT SHREDDED DUCK WRAP with plum sauce, spring onions, cucumber, chips and salad	7.25
TUNA & MAYONNAISE WRAP with cucumber and lettuce, chips and salad	7.25

BAGUETTES & SANDWICHES

BLT- BACON LETTUCE & TOMATO	4.95
GRILLED BACON & MELTED BRIE	4.95
HOME BAKED HAM & ENGLISH MUSTARD	4.95
MATURE CHEDDAR CHEESE & PICKLE V	4.95
TUNA & MAYONNAISE	4.95
PRAWNS IN MARIE ROSE SAUCE	4.95
SMOKED SALMON SANDWICHES ON WHOLEMEAL BREAD	4.95

SIDE ORDERS

GARLIC BREAD	2.00	PORTION OF CHIPS	2.25
GARLIC BREAD WITH CHEESE	2.25	RED WINE & MUSHROOM SAUCE	2.25
BATTERED ONION RINGS	2.25	PEPPER SAUCE	2.25
SAUTÉD MUSHROOMS	2.25	STILTON SAUCE	2.25
HOMEMADE COLESLAW	1.75	STEAK DIANE SAUCE	2.25
WARM CRUSTY BREAD & BUTTER	1.00	SIDE SALAD	2.25

SUNDAY LUNCH 9.95
A Fine choice of roast meats served with fresh vegetables & potatoes
Children under 10 years 4.95

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