

WH&G Brunch & Lunch Menu

Served 10am-3pm daily, except Sundays 10am – 12pm



Starters / Light Bites

Soup of the Day (v)(g) - £6.50

Gin Cured Salmon with cucumber carpaccio, elderflower jelly, pickled shallots and salmon caviar **(g)- £8**

Carpaccio of Beef with piccalilli vegetables and soft-boiled quails eggs - **£7**

Heirloom Tomato Salad with buratta, iced vodka gazpacho and garden herb salad **(v) (g)- £7**

Private Dining

Our private dining room can seat up to 35 comfortably for private parties, breakfasts, brunches, lunches and dinners.

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 WhiteHorseandGriffin  WHandGriffin

Main Courses

Traditional English Breakfast - £7.50 or £14 to share

Bacon, Egg, Sausage, Tomato, Black Pudding, Baked Beans, Mushrooms, Fried Bread & Toast

Sausage & Mash - £9

Served with mashed potato & onion gravy

Fish & Chips - £9

Beer battered Whitby Cod served with hand cut chips, mushy peas & tartar sauce

Whitby Kippers - £6

Served with Lemon and Brown Bread

Steak & Eggs - £12

6oz Sirloin, & 2 Eggs & Skinny fries

Eggs Benedict - £6

Poached Egg, Bacon and Hollandaise Sauce on a Toasted English Muffin

Mussels - £12

Shetland Mussels in white wine and garlic served with skinny fries & bread

Local Fish Bouillabaisse - £12

Served with a Rouille sauce, crispy potatoes & buttered greens

Beetroot Gnocchi - £12

Served with grilled halloumi cheese, fried Swiss chard and beet tops, sage and walnut pesto **(v)**

Daily Specials (see board inside for availability)

Typically includes:

Half Whitby Lobster with skinny fries and garlic butter **(g) – market price**

Dressed Crab Salad with rocket & plum tomatoes **(g) – market price**

Smoked Haddock & Wilted Spinach - £8

Served with poached eggs

A Selection of Vegetarian, Gluten and Dairy free options – see board inside for details.

Desserts

Granny Smith Tart Tatin - £6

White & Dark Chocolate Torte - £6

Lemon Thyme Roasted Peach - £6

Strawberry Arctic Roll- £6

French & English Cheeses – Full - £13 or Individual Cheeses - £3 each

Holiday Favourites

All £8.50 unless otherwise stated:

White Russian

Vodka, Kahlua and cream served over ice

Margarita

Tequila, Triple Sec & lime or lemon juice

Espresso Martini

Vodka, Kahlua, espresso & cream

Mojito -£6.50

White rum, sugar, lime juice, sparkling water and mint

Gin Fizz - £6.50

Gin, lemon juice, soda water and sugar

Black Russian

Vodka and Kahlua served over ice

Cosmopolitan

Vodka, Triple Sec, cranberry juice and lime

Beverages

English Breakfast Tea - £1.75

Cappuccino - £2.50

Latte - £2.00

Espresso - £2.00

Hot Chocolate - £2.50

Virgin Mary - £2.50

Caffe Corretto (Espresso & Grappa) - £5.50

Speciality Liqueur Coffees - £5.50

Wines

Served by the bottle or the glass – ask to see a copy of the Wine List

Anti - Fogmatics

Bloody Mary - £5.25

Vodka, tomato juice, spice mix

Bloody Mary Special - £6.00

Horseradish infused gin, tomato juice, spice mix, a splash of Guinness

Shaky Dan's Ginger Brew - £7.50

Gin, ginger beer and lemon juice, topped with Black Sheep best bitter

The Marmaliser - £8.50

Gin, Campari, lemon juice, orange bitters and marmalade

The Isotonic Reviver - £9.50

Gin, Triple Sec, Cocchi Americano, lemon juice and a dash of Absinthe

Not for the faint hearted!!!

Children's Menu also available. Ask for details

(V) Suitable for vegetarians. (g) Gluten free. Please note that our dishes may contain nuts. If you this or any other intolerances please speak to a member of staff and notify us of any specific dietary requirements.