

## Welcome to White Horse

Founded in November 2023 White Horse is a Pub that does exceptional food. We celebrate fresh, locally sourced produce accompanied by an exceptional drink selection.

Here at White Horse we have curated a menu that is both refined and seasonally inspired, and all crafted in-house. We take pride in sourcing the best accompaniments, whether it's hand-selecting wines, collating a diverse craft beer selection or skillfully mixing cocktails.

At White Horse you can enjoy a lazy lunch, indulge in a perfectly crafted cocktail or unwind with your favourite drink in our welcoming bar area. The Orangery and Gallery are perfect to treat yourself to an unforgettable evening meal with friends or family. If you seek a more intimate setting, our snug area is the perfect spot to unwind and enjoy a drink by the fire.



## About Us

**Puglia, Italian Tasting with Orion Wines**  
**17th April 2025**

Join us as we welcome Elana Ciurletti from Orion Wines along with the team from Steep Hill Wines in Lincoln for a truly unique wine and food pairing experience. This immersive event will take you on a journey through the world of Orion Wines, exploring their rich history, the vineyards, and the incredible wines they produce.

Our talented Head Chef Jack will curate a menu designed to perfectly complement each wine course, showcasing the best of seasonal ingredients and innovative cooking techniques.

**For full details and to book please visit our website.**

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**Vegan Food & Wine Pairing**  
**30th April 2025**

White Horse is proud to host a unique evening of vegan wines paired with mouthwatering plant-based dishes in collaboration with Ben Straw of The Straw Collection.

Ben will expertly guide you through each exceptional vegan wine, each with its own story and personality expertly paired with a carefully curated menu showcasing innovative plant-based dishes bursting with flavour and creativity created by our talented team of chefs.

**For full details and to book please visit our website.**

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**Lincoln GP Cycle Race**  
**11th May 2025**

Be right in the middle of the racing action here at White Horse, serving up all your favourite drinks and providing the best place in the city to observe the race. With an outdoor bar and music all day

**Free Entry**

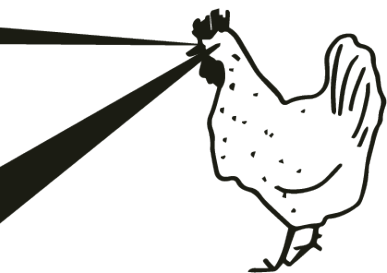
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**Japanese Food & Drinks Pairing**  
**14th May 2025**

Join us for an extraordinary evening where we'll be transporting you to Japan with a six-course food and drinks pairing experience. Hosted by Ben Straw of The Straw Collection with a surprise six-course Japanese menu crafted by Head Chef Jack and our friends at Lincs Sushi. Each dish is designed to complement the featured drinks to create a one-off dining experience.

**For full details and to book please visit our website.**

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**What's On**

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**Inner City Soul, Funk & Disco: DJs Jack Drake & Jim Penistan**  
**Multiple Dates Summer 2025: Sundays 4pm til Late**

Our resident DJ's Jim Penistan & Jack Drake are back! Soak up some seriously good Sunday vibes with a mix of soul, funk, garage rock, Northern soul, Motown, and Stax Atlantic. Hosted in our Orangery,

**These events are free entry for all.**

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**Sparkling Wine Tasting**  
**Summer 2025**

Join us on the first official day of summer, for an afternoon celebrating the season's arrival in our garden (weather permitting!).

Guided by renowned sommelier Ben Straw, from Lincoln Wine School, you'll sip and savour six sparkling wines thoughtfully matched with a selection of shareable small plates. Embrace the sparkle of summer at this one-of-a-kind tasting event!

**Tickets & more details to be released soon!**

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**Zero Waste & Sustainability**

Join us for an inspiring evening of zero-waste, sustainable dining in a 6-course experience thoughtfully curated to minimise impact on the planet. All the food will be created by our head chef Jack, and it will be paired with carefully selected beer, wine, and spirits, showcasing the incredible flavours that can be achieved when conscious sourcing meets culinary creativity. Hosted by Ben Straw of Lincoln Wine School, we invite you to indulge in a feast that's as good for the earth as it is for the palate.

**Tickets & more details to be released soon!**

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**Coming Soon**

All made using THE TOWN Roasters Ferris Wheel Espresso

<b>Espresso</b>	<b>2.5</b>
<b>Macchiato</b>	<b>3</b>
<b>Americano</b>	<b>3</b>
<b>Tea pigs Teas</b>	<b>3</b>
<b>Latte</b>	<b>3.5</b>
<b>Cappucino</b>	<b>3.5</b>
<b>Flat White</b>	<b>3.5</b>
<b>Liqueur Coffee</b>	<b>9</b>
<b>Hot Chocolate</b>	<b>5.5</b>
Made with the finest Belgian Chocolate (54.5% Cacao Dark & 33.6% Cacao Milk). Served with whipped cream & grated chocolate	
<b><i>Any Coffee and a Pastry</i></b>	<b>5</b>
<b>Fresh Pastries</b>	<b>3</b>
from Vines Artisan Bakery	
<b>Housemade Sausage Rolls</b>	<b>4.5</b>
(When they're gone, they're gone...)	
<b>Chilli and Garlic Olives</b>	<b>3.5</b>
<b>Oink Pork Scratchings</b>	<b>3.5</b>
<b>Salted Pretzels</b>	<b>3</b>
<b>Osumi Rice Crackers</b>	<b>2.5</b>
<b>Seaweed Peanuts</b>	<b>2.5</b>
<b>Spicy Roasted Chickpeas</b>	<b>2.5</b>
<b>Pipers Crisps</b>	<b>2</b>

(ALLERGENS INFORMATION ON REQUEST)



## Hot Drinks & Snacks

**HEMINGWAY 9**

Rum. Cherry. Lime.  
Grapefruit. Another  
cherry.

*(Hints of sour sherbet &  
American literature..)*

**YUZU MARGARITA 9.5**

Tequila. Yuzu. Saké. Lime.  
Purple Shiso Salt.

*(Mexico meets Japan in a  
fruity purple jacket.)*

**KINE SANGRIA 12**

Pisco. Lychee. Prosecco.  
Lemon. Hibiscus flowers.

*(Very pretty, very  
refreshing)*

\* Mocktail available

**UMAMI MARTINI 11**

Gin. Green Tea Vermouth.  
Wild Mushroom Tincture.  
Seaweed Bitters & Matcha  
Oil.

*(The ultimate savoury  
Martini. Just like umami  
used to make)*

**PONY GIRL 9.5**

Vodka. Passionfruit.  
Vanilla. Rhubarb. Lime.

*(It's not a pornstar but  
it's close. Served with a  
well hung horse.)*

\* Mocktail available

**POMME 9**

Vodka. Apple Sauce.  
Lemon. Cider Vinegar &  
Vanilla Shrub. Foam.

*(An appletini with a degree  
& sensible shoes)*

\* Mocktail Available

**MISO & BANANA 10  
COLADA**

Rum. Coconut. Banana.  
Miso. Honey. Milk &  
Cream.

*(This milkshake brings all  
the bees to our yard. So  
we attached a wild  
flower seed bomb for  
them to appreciate)*

\* Mocktail available

**BLOODY MARY 10.5**

Vodka. Green Chili. Lime.  
Tomato. Worcestershire  
Sauce. Rosemary. Red  
Wine. Salt & Pepper

*(We'll mix it up but you  
choose the heat. A slight  
tingle? Melt your face off?  
We've got you covered  
either way)*

\*Mocktail available

**Don't see anything you fancy?  
Ask the team what else we can make for you!**

# Cocktails

	Bottle	125	175	250
<b>Campules La Rubia, Bodegas la Purisima</b> Bright fruit aromas with a crisp, mouthwatering finish.	25	5	7	9
<b>YECLA, SPAIN, DRY</b>				
<b>Tikves 2023, Belo Smederevka</b> Refreshing stone fruit aromas with a lively streak of citrus.	27	5.5	7.5	10
<b>KAVADARSTI, MACEDONIA, DRY</b>				
<b>Château Oumsiyat 2023, 'Obeidy'</b> Aromas of fennel, green apple, fresh rosemary and lime.	33	6.5	8	11.5
<b>MOUNT LEBANON, LEBANON, DRY</b>				
<b>Domain de Cantagrils 2023, Picpoul de Pinet</b> Ripe exotic fruits, sweet spices, anise and light mineralogy.	37	7	9.5	12.5
<b>LANGUEDOC, FRANCE, MEDIUM DRY</b>				
<b>Fritz Allendorf 2023, Save Water Drink Riesling</b> Hints of apricot, green apple and rose blossom.	45	8	11.5	16
<b>RHEINGAU, GERMANY, DRY</b>				
<b>BOB Short for Kate 2022, Sauvignon Blanc</b> Tropical passion fruit, aromas of white peach and melon.	48	8.25	12	16.5
<b>MARLBOROUGH, NEW ZEALAND, DRY</b>				
<b>Hartenberg Wine Estate 2022, Chardonnay</b> Toasted brioche, bright citrus, peaches and cream.	50	8.5	13	17
<b>STELLENBOSCH, SOUTH AFRICA, MEDIUM DRY</b>				
<b>Herencia Altes 2023, Berufet, Garnatxa Blanca</b> Mouth Filling sensation of tropical fruit and blossom.	55	9.5	14	18.5
<b>TERRA ALTA, SPAIN, MEDIUM</b>				

## White Wine

Bottle 125 175 250

**Novita, 2023, Rubicone Sangiovese**

Smooth with juicy red currants and fresh raspberry.

27 5 7 9

**E. ROMAGNA, ITALY, MEDIUM BODIED, LIGHT TANNINS**

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**Masseria Borgo Dei Trulli, 2022, Negroamaro**

Aromas of plums, wild strawberries and black pepper.

31 6 8 10

**PUGLIA, ITALY, MEDIUM BODIED, LIGHT TANNINS**

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**Zensa 2022, Nero di Troia**

Fresh plum, cinnamon, black pepper and tobacco.

36 6.5 9 12

**PUGLIA, ITALY, FULL BODIED, MEDIUM TANNINS**

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**Chateau de Lascaux 2022, Domaine Cavalier Rouge**

Fresh red fruits, raspberry, plum and cranberry.

40 7.50 11 14

**LANGUEDOC, FRANCE, MEDIUM BODIED, LIGHT TANNINS**

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**Bodegas Fronton 2022, Botijo Rojo Garnacha**

Cherries, blackberries. Intensely fresh and fruity.

46 8 11.5 16

**ARAGON, SPAIN, MEDIUM BODIED, LIGHT TANNINS**

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**Herencia Altes 2018, L'estel**

Black fruit with toasted hints gives a rich minerality.

55 9 14 18.5

**TERRA ALTA, SPAIN, FULL BODIED, SMOOTH TANNINS**

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**Descendientes De J. Palacios 2022, Petalos Mencia**

Summer berries and aged in oak.

61 10.5 15.5 21

**BIERZO, SPAIN, MEDIUM BODIED, LIGHT TANNINS**

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**Bodega Luigi Bosca 2021, Malbec DOC Sangre**

Cassis, red cherries, aged in oak. 1st Malbec with a DOC

65 11 16 22

**MENDOZA, ARGENTINA. FULL BODIED, GENTLE TANNINS**

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Red Wine



Joel Wright, of Wright's Wines, is an importer specialising in natural wines from France, visiting every winemaker before working with them, to ensure a quality drinking experience. He looks for delicious distinctive wines that inspire us and drink well with food. A large proportion are so small that quantities every year are very limited.

Bottle

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**LES FERME DU CADE, PRIME 2023**

Bright with fruit and a pleasing bitterness this is the perfect light red for summer!

60

**RED, CINSAULT/CLAIRETTE BLANC & ROSE**

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**LAURENT SAILLARD, SCARLETT, LOIRE 2023**

Fruit from older vines gives an intense depth to the fruit and a silky, sleek texture

70

**RED, 100% PINEAU D'AUNIS**

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**DOMAINE GOEPP, RIESLING 2022/2023, ALSACE**

A blend of two vintages, the warm 2022 bringing intense fruit and 2023 providing lean freshness. .

55

**WHITE, 100% RIESLING**

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**RAISIN SAUVAGE, SOCIAL TRAITRE 2023**

Beautiful pink hue & brimming with bright fruit, a very fun wine and brilliant to pair with spice.

70

**SYLVANER/ RIESLING**

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**DOMAINE EINHART ALSACE ORANGE 2022**

Lovely aromatics, balanced by minerality and texture

52

**ORANGE, GEWÜRZTRAMINER / PINOT GRIS**

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Natural Wine





**Bernard Remy Champagne**  
**By The Glass**  
**125ml £15**

Beautiful golden colour. Lively, intense bubbles.  
 Light notes of lemon and lime with hints of  
 minerals and honey.



**CHAMPAGNE, FRANCE**

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**Zensa, Spumante Organic Brut, Italy**

Peach, green apples, flowers. Fine bubbles burst on the palate.

Bottle	125	175	250
	33	7	9
			-

**EMILIA ROMANA, ITALY, DRY**

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**INT3GRAL3 NV, Frizzante Bianco Unfiltered**

Indigenous grapes, white peach, pineapple, guava and white  
 flowers.

40	8	10	-
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**VENETO, ITALY, DRY**

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**Collet Brut NV, Champagne**

A fine stream of bubbles and complex aromas of white flowers,  
 lemon zest, quince and white peach.

90	-	-	-
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**CHAMPAGNE, FRANCE**

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**Palmer & Co, Grand Terrois 2015 Premier Cru**

Notes of orange blossom and acacia with fired pineapple, tonka  
 bean, citrus, dried fruits, and brioche.

150	-	-	-
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**CHAMPAGNE, FRANCE**

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**Sparkling Wine**

Bottle 125 175 250

**ZENSA Rosè Puglia IGP Organico**

Elegant coral colour. Strawberries, green melon, roses and jasmine balanced with zesty acidity

28 6 8 10

**50% NEGROAMARO, 50% PRIMITIVO, PUGLIA, ITALY**

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**Liboll, Spumante Rosé**

Intense bouquet of orange blossoms, pink grapefruit and pomegranate.

33 7 9 -

**SAN MARZANO, ITALY, DRY**

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**Simpsons, Canterbury Rosé**

Vibrant grapefruit and red berries with hints of citrus peels and rosehip. Savoury patisserie nuances.

90 16 - -

**SPARKLING. 100% PINOT NOIR, KENT UK**

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## Rosé Wine

**Campari & Soda**

Italian bitter liqueur. Soda. Fresh orange.

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**5.5****Gin & Tonic**

Canaima gin. Indian Tonic. Juniper berries. Fresh grapefruit.

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**6.5****Cask Gin & Ginger**

Lincoln Cask aged gin. Ginger beer. Fresh orange.

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**7****Mezcal & Grapefruit**

Ojo de Tigre mezcal. Schofferhofer grapefruit radler.  
Fresh grapefruit.

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**6.5****Pisco & Tonic**

Chilean Pisco. Indian Tonic. Fresh lime. Rosemary.

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**6.5****Rum & Pineapple**

Old J Spiced rum. Pineapple juice. Fresh mint. Fresh Lime. Bitters.

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**6.5****Sake & Soda**

Akashi-Tai Ginjo Yuzushu. Soda. Fresh lime.

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**6.5****Pickleback**

Pickle. Bourbon. Pickle juice. (In that order)

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**5.5**

(Price stated is single 25ml serve)



# House Specials

<b>Michter's US #1 Bourbon</b>	<b>6</b>
Small-batch American bourbon from Louisville, Kentucky.	
<b>Michter's US #1 Straight Rye</b>	<b>6</b>
Single barrel Kentucky rye whiskey.	
<b>Nikka Whisky from the Barrel</b>	<b>4.5</b>
Award-winning Japanese blended from single malt and grain whisky.	
<b>Kavalan Sherry Oaked Whisky</b>	<b>11</b>
Multi award-winning, single malt Taiwanese whisky.	
<b>Balvenie 14 year Carribbean cask</b>	<b>7</b>
Single malt, aged in oak then rum casks.	
<b>Lagavulin 16 year Islay Single Malt</b>	<b>11</b>
Single malt, heavy peat-smoke Islay whisky.	
<b>Waqar Pisco Anejado Heron</b>	<b>5</b>
Chilean Pisco using Muscat from the Tulahuén valley, aged in oak for 6 years.	
<b>Planteray Xaymaca Rum</b>	<b>6</b>
100% Pot still Jamaican rum aged in both bourbon and cognac casks.	
<b>Torres 30 Jaime I Brandy</b>	<b>9</b>
Award-winning Spanish brandy, using blends as old 1972.	
<b>Los Siete Misterios Doba-Yej 2022</b>	<b>5.5</b>
100% Maguey mezcal from copper pot stills.	
<b>Hendrick's Absinthe</b>	<b>5</b>
Scottish absinthe, notes of cucumber, rose, star anise and wormwood.	

(Price stated is single 25ml serve)

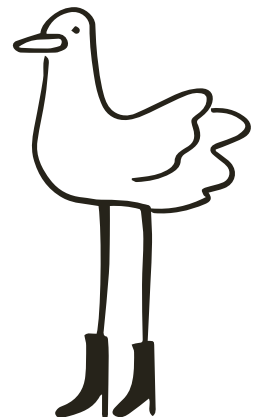
From The Barrel



<b>Atom - Parapraxis</b> English Barley Wine with Sour Cherries 11% 440ml	<b>9</b>
<b>Atom - Quantum State</b> Gluten Free Pale Ale 4.2% 440ml	<b>8</b>
<b>Atom - Catalyst</b> American Pale Ale, Citra & Mosaic Hops 5.4% 440ml	<b>9</b>
<b>Atom - Momentum</b> Hazy Pale Ale 4.5% 440ml	<b>8</b>
<b>Pöhjala - Raspberry Sour</b> Sour wheat beer brewed with Raspberries 4.5% 330ml	<b>8.5</b>
<b>Timmermans - Peche Cardamome</b> Peach Lambic beer delicately spiced with Cardamom 4% 330ml	<b>5</b>
<b>Timmermans - Kriek Black Pepper</b> Cherry Lambic beer delicately spiced with Black Pepper 4% 330ml	<b>5</b>
<b>Schofferhofer Grapefruit</b> German Hefeweizen Wheat Beer 2.5% 500ml	<b>5.5</b>
<b>Daura Damm lager</b> Gluten Free Lager Beer 5.4% 330ml	<b>5.5</b>
<b>Free Damn lager</b> Lager Beer 0.0% 330ml	<b>5</b>
<b>Athletic Run Wild IPA</b> IPA 0.5% 330ml	<b>5.5</b>
<b>Älska Strawberry &amp; Lime</b> Swedish cider with Strawberry and Lime 3.4% 500ml	<b>6</b>
<b>Älska Nordic Berries</b> Swedish cider with Raspberries, Blueberries and Blackberries 3.4% 500ml	<b>6</b>

**Bottles & Cans**

<b>Coke</b>	<b>3.2</b>
<b>Diet Coke</b>	<b>3.2</b>
<b>Coke Zero</b>	<b>3.2</b>
<b>Fentimans Mandarin &amp; Seville Orange Jigger</b>	<b>3.2</b>
<b>Fentimans Sparkling Elderflower</b>	<b>3.2</b>
<b>Fentimans Ginger Beer</b>	<b>3.2</b>
<b>Fentimans Victorian Lemonade</b>	<b>3.2</b>
<b>Fentimans Dandelion &amp; Burdock</b>	<b>3.2</b>
<b>Frobishers Orange Juice</b>	<b>3</b>
<b>Frobishers Apple Juice</b>	<b>3</b>
<b>Small Water Still / Sparkling 330ml</b>	<b>2</b>
<b>Large Water Still / Sparkling 75cl</b>	<b>5</b>
<b>Fruit Shoot 200ml</b>	<b>2</b>
<b>Mixers</b> (All Tonics, Soda, Ginger beer, Lemonade)	<b>2.25</b>



Softs

Whether you want to book a birthday, wedding, private bottomless brunch, or everything in between, we've got you covered.

Each of our hireable rooms can have bespoke food and drinks packages to suit your occasion.

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## The Orangery

Capacity 25 seated, 35-40 Standing.

An intimate space with funky art and relaxed vibes. The Orangery looks out onto our garden and is perfect for smaller parties and gatherings. The Orangery is made up of several tables which can be arranged accordingly to suit your event.

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## The Gallery

Capacity 35 seated, 45 Standing.

Upstairs at White Horse is our Gallery. A private space great for large group gatherings, family feasts, and events.

With its own dedicated servers and independent speakers to play your own funky beats The Gallery is perfect for a larger celebration to join together and feast the night away.

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## Business meeting?

Elevate your board meetings, conferences, and presentations with our versatile private space. We've got super fast wi-fi so you will never lose connectivity, plus we also have a projector and screen.

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**For enquires and further details please speak to a member of the team or email [bookings@whitehorseincoln.co.uk](mailto:bookings@whitehorseincoln.co.uk)**



## Private Hire & Events

