
Valentines at White Horse
14th February 2025

Celebrate Valentine's Day with an unforgettable dining experience at White Horse. On Friday, 14th February, from 5pm, we invite you to enjoy our specially curated Valentine's Set Menu, priced at £75 per person, with the option to elevate your evening with a paired wine flight and even an indulgent sharing chateaubriand.

We will also be offering glasses of champagne for £10 all night!

The full menu and details can be found on our website www.whitehorseincoln.co.uk

Mothers Day
30th March 2025

We shall be opening our doors from 11am and extending our food service until 7pm on Sunday 30th March to celebrate Mothers Day.

Join us for small plates, roasts and a free glass of bubbles for all the special Mothers in our lives.

Please book via our website or by talking to one of the team.

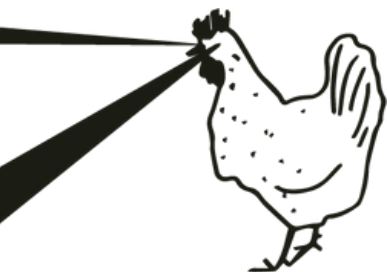
World Whiskey Tasting Night
2nd October 2025

Back by popular demand, join us to sample six whiskeys from around the world expertly paired with six food courses by our talented head chef Jack.

Hosted by Ben Straw, from The Straw Collection, this evening is expected to sell out fast and will be one to remember.

Tickets will be available for this event very soon.

For more information about any of these events please speak to a member of the team or drop us an email at bookings@whitehorseincoln.co.uk



What's On

All made using THE TOWN Roasters Ferris Wheel Espresso

Espresso	2.5
Macchiato	3
Americano	3
Tea pigs Teas	3
Latte	3.5
Cappucino	3.5
Flat White	3.5
Liqueur Coffee	9
Hot Chocolate	5.5
Made with the finest Belgian Chocolate (54.5% Cacao Dark & 33.6% Cacao Milk). Served with whipped cream & grated chocolate	

Housemade Sausage Rolls (When they're gone, they're gone...)	4.5
Goan Beer Sticks Spiced Kabanos style snack based on an old Goan pork Vindaloo recipe.	3
Chilli and Garlic Olives	3.5
Salted Pretzels	3
Chilli Rice Crackers	2.5
Seaweed Peanuts	2.5
Spicy Roasted Chickpeas	2.5
Pipers Crisps	2

(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

Tikves 2023, Belo Smederevka

Refreshing stone fruit aromas with a lively streak of citrus.

26 5 7 9

KAVADARSTI, MACEDONIA, DRY

Château Oumsiyat 2023, 'Obeidy'

Aromas of fennel, green apple, fresh rosemary and lime.

31 6.5 8 10

MOUNT LEBANON, LEBANON, DRY

Domain de Cantagrils 2023, Picpoul de Pinet,

Ripe exotic fruits, sweet spices, anise and light mineralogy.

36 7 9.5 12.5

LANGUEDOC, FRANCE, MEDIUM DRY

Fritz Allendorf 2023, Save Water Drink Riesling,

Hints of apricot, green apple and rose blossom.

45 8 11.5 16

RHEINGAU, GERMANY, DRY

BOB Short for Kate 2022, Sauvignon Blanc

Tropical passion fruit, aromas of white peach and melon.

48 8.25 12 16.5

MARLBOROUGH, NEW ZEALAND, DRY

Hartenberg Wine Estate 2022, Chardonnay

Toasted brioche, bright citrus, peaches and cream.

50 8.5 13 17

STELLENBOSCH, SOUTH AFRICA, MEDIUM DRY

Herencia Altas 2023, Berufet, Garnatxa Blanca

Mouth Filling sensation of tropical fruit and blossom.

55 9.5 14 18.5

TERRA ALTA, SPAIN, MEDIUM

White Wine

Bottle 125 175 250

Masseria Borgo Dei Trulli, 2022, Negroamaro

Aromas of plums, wild strawberries and black pepper.

27 5 7 9

PUGLIA, ITALY, MEDIUM BODIED, LIGHT TANNINS

Zensa 2020, Nero di Troia

Fresh plum, cinnamon, black pepper and tobacco.

31 6.5 8 10

PUGLIA, ITALY, FULL BODIED, MEDIUM TANNINS

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

Bodegas Fronton 2022, Botijo Rojo Garnacha.

Cherries, blackberries. Intensely fresh and fruity.

46 8 11.5 16

ARAGON, SPAIN, MEDIUM BODIED, LIGHT TANNINS

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

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

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

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 125 175 250

Garó'vin Somnambulles 2022, Pet Nat

Long lasting and very mineral, slightly herbaceous straight fizz.

55 - - -

SPARKLING, 100% CHENIN

Domaine de Mandelot, Coteaux Bourguignons, La Bottiere, Rosé 2023

Pale pink, brimming with pretty fruit. Distinct minerality & length.

55 - - -

DRY, 80% GAMAY, 20% PINOT NOIR,

Poderi dal Nespoli, Filarino Rubicone Sangiovese, Rose

Wild rosé, pomegranate, orange. delicate and expressive.

27 5 7 9

EMILIA-ROMAGNA, ITALY, MEDIUM DRY

Liboll, Spumante Rosé

Intense bouquet of orange blossoms, pink grapefruit and pomegranate.

33 7 9 -

SAN MARZANO, ITALY, DRY

Simpsons, Canterbury Rosé

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

90 16 - -

SPARKLING. PINOT NOIR, KENT UK

Natural Wines & Rosé



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

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

INT3GRAL3 NV, Frizzante Bianco Unfiltered

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

40	8	10	-
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VENETO, ITALY, DRY

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

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

Sparkling

Campari & Soda 5.5
Italian bitter liqueur. Soda. Fresh orange.

Gin & Tonic 6.5
Canaima gin. Indian Tonic. Juniper berries. Fresh grapefruit.

Cask Gin & Ginger 7
Lincoln Cask aged gin. Ginger beer. Fresh orange.

Mezcal & Grapefruit 6.5
Ojo de Tigre mezcal. Schofferhofer grapefruit radler.
Fresh grapefruit.

Pisco & Tonic 6.5
Chilean Pisco. Indian Tonic. Fresh lime. Rosemary.

Rum & Pineapple 6.5
Old J Spiced rum. Pineapple juice. Fresh mint. Fresh Lime. Bitters.

Sake & Soda 6.5
Akashi-Tai Ginjo Yuzushu. Soda. Fresh lime.

Pickleback 5.5
Pickle. Bourbon. Pickle juice. (In that order)

(Price stated is single 25ml serve)

House Specials



Michter's US *1 Bourbon	6
Small-batch American bourbon from Louisville, Kentucky.	
Michter's US *1 Straight Rye	6
Single barrel Kentucky rye whiskey.	
Nikka Whisky from the Barrel	4.5
Award-winning Japanese blended from single malt and grain whisky.	
Kavalan Sherry Oaked Whisky	11
Multi award-winning, single malt Taiwanese whisky.	
Balvenie 14 year Carribbean cask	7
Single malt, aged in oak then rum casks.	
Lagavulin 16 year Islay Single Malt	11
Single malt, heavy peat-smoke Islay whisky.	
Waqar Pisco Anejado Heron	5
Chilean Pisco using Muscat from the Tulahuén valley, aged in oak for 6 years.	
Plantation XO Barbados 20th Anniversary Rum	6
Bajan rum aged in both bourbon and cognac casks.	
Foursquare 2011- Exceptional Cask Selection	11
24th release in the single vintage Exceptional Cask Selection from legendary Barbados distillery Foursquare.	
Torres 30 Jaime I Brandy	9
Award-winning Spanish brandy, using blends as old 1972.	
Los Siete Misterios Doba-Yej 2022	5.5
100% Maguey mezcal from copper pot stills.	
Hendrick's Absinthe	5
Scottish absinthe, notes of cucumber, rose, star anise and wormwood.	

(Price stated is single 25ml serve)

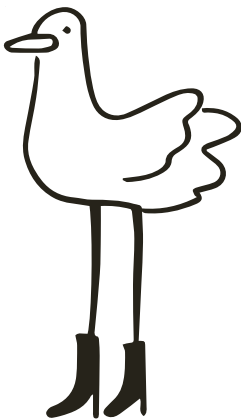


From The Barrel

Atom - Parapaxis English Barley Wine with Sour Cherries 4.5% 440ml	9
Atom - Komorebi Yuzu & Sabro Rice Lager 4.2% 440ml	6.5
Atom - Negative Charge Sour Cherry Robust Porter 5.5% 440ml	6.5
Tynt Meadow - English Trappist Ale Strong Abbey brewed Ale 7.4% 330ml	8
Timmermans - Peche Cardamome Peach Lambic beer delicately spiced with Cardamom 4% 330ml	7
Timmermans - Kriek Black Pepper Cherry Lambic beer delicately spiced with Black Pepper 4% 330ml	7.5
Schofferhofer Grapefruit German Hefeweizen Wheat Beer 2.5% 500ml	5.5
Daura Damm lager Gluten Free Lager Beer 5.4% 330ml	5.5
Free Damn lager Lager Beer 0.0% 330ml	5
Athletic Run Wild IPA IPA 0.5% 330ml	5.5
Maeloc Strawberry Cidre Cider with Strawberry Juice 4% 330ml	7

Bottles & Cans

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



Softs

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 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 skill fully 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 for a birthday celebration. 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