

the
WHITE HORSE

RAMSDEN HEATH



APERITIVO

STARTERS

- Artisan Bread Board** (VE) (VGM) **6**
olives, butter, balsamic vinegar & olive oil
- Vieiras** **11**
pan fried king scallops, morcilla black pudding, chorizo, charred cauliflower
- Burrata** (GFM) (V) **8**
creamy burrata, honey roasted plums, pickled red onion, basil crisps, pomegranate, tomato & oregano bread
- Remolacha Carpaccio** (GFM) (VE) **10**
beetroot carpaccio, strips of candied beetroot, spiced beetroot chutney, candied walnuts, olive & rosemary croutons
- Gambas Pil Pil** (GF) **11**
tiger prawns in garlic butter, fresh chilli served with crusty bread
- Carne Pegajosa** (GF) **10**
south american sticky beef in chilli & soy, rice wine slaw finished with poppy & sesame seeds

PLATO PRINCIPLAIS

MAINS

- Cajun Zapoa** (GFM) **20**
blackened cajun monkfish, asian salad, ramen noodles, roasted peanuts & cashew nuts, garlic chilli with coriander
- Moqueca (Brazilian Fish Stew)** (GF) **18**
monkfish, king prawns, haddock, peppers, chilli, sweet potatoes and coconut milk served with crusty bread
- Mexican Burguesa Vegetal** (V) **18**
sweet potato & black bean burger, roasted tomato salsa, served with sea salt & rosemary triple cooked chips
- Seta Salvaje Edamame Fettucine** (GF) (VE) **16**
sea salt & olive oil dressed edamame fettucine, mixed wild mushrooms, spiced tomato sauce & wilted spinach
- Ramen Ensalada** (VE) **16**
pickled red cabbage, ramen noodles, toasted peanuts, cashews served with a garlic chilli & coriander dressing
- Urban Wagyu Burger** **18**
6oz wagyu burger, pretzel bun, wasabi mayo, truffle infused shallots, parmesan served with sea salt & rosemary triple-cooked chips
- Pollo Supremo Aji Criollo** (GF) **19**
corn fed chicken breast, aji ciollo sauce, buttered green beans & fajita spiced potato
- Anticuchos (Skewers)** (GF) **16**
cajun mixed vegetables served with black bean cuban rice
- or peruvian chicken | chimi churi rump steak** **21**

PLATOS DE CARNES

STEAKS

all our steaks are dry-aged between 30-40 days and are gluten free and are served with either triple cooked chips or chimichurri potatoes, roasted vine cherry tomatoes & watercress garnish

Solomillo 35
sirloin | 350 grams

Chuleton 36
Ribeye | 350 grams

Filete 36
Fillet | 230 grams

T-Huesco 49
T-Bone | 500 grams

Chimichurri Costella de Cuervo 24 (GF)
pork loin, chimichurri crushed potato, spicy & sour dipping sauce served with spiced apple puree

Participe Del Castillo 79
Chateaubriand | to share

HOMEMADE SAUCES 3 each

Peppercorn (GF)
green & pink peppercorns, shallots, garlic, cream & demi-glace

Chimichurri (GF)
parsley, garlic, shallots, chilli, red wine vinegar & olive oil

Blue Cheese (GF)
english blue cheese, white wine & fresh cream

Garlic Butter (GF)
full of garlic & herby butter

Aji Criollo (GF)
spicy peruvian yellow peppers

- Patatas Bravas** **5**
- Creamy Mashed Potato** **5**
- Dressed Garden Salad** (VE) **5**
- Mixed Green Vegetables** (V) **5**
- Sauteed Wild Mushrooms** (V) **6**
- Chilli Infused Onion Rings** (V) **5**
- Skewered Garlic & Chilli King Prawns** **10**
- Sea Salt & Rosemary Triple Cooked Chips** (VE) **5**
- Chimichurri Potatoes** (VE) **5**
- Moro con Cristianos (Cuban Rice with Black Beans)** (VE) **5**
- Tender Stem Broccoli, Truffle Oil & Parmesan** **7**

STARTERS

- Sticky Chilli Wings** **7**
glazed with a sweet chilli, ginger, garlic & coriander
soy sauce topped with toasted seasmse seeds
- Salt & Pepper Squid** **7.5**
served with garlic aioli and fresh rocket
- Halloumi Fries** **6**
garnished with fresh rocket leaf & served with a sweet
chilli dip
- Breaded Brie** **7.5**
panko breaded brie wedges, resh rocket & cranberry
sauce

PUB CLASSICS

- Fish & Chips** **16**
chunky chips, tartar sauce, garden peas & a lemon
wedge
- Caesar Salad** **13**
romaine lettuce, shaved parmesan, garlic sourdough
croutons & a caesar dressing
(add chicken and bacon £3)
- Honey Mustard Glazed Gammon & Eggs** **16**
chunky chips & garden peas
- Wagyu Burger** **18**
6oz wagyu burger, pretzel bun, wasabi mayo, truffle infused
shallots, parmasan served with sea salt & rosemary
triple-cooked chips
- The Chicken Burger** **15.95**
buttermilk fried chicken, asian style slaw, sweet chilli sauce &
seasoned fries
- The Plant Burger** ^(VE) **14.95**
mooving mountains patty, sweet chilli sauce, romaine lettuce,
red onion, beef tomato, gherkins & seasoned fries
- Pie of the Day** **16**
battered mash, fine green beans & gravy

WRAPS

MON-FRIDAY 12-5PM ALL £11.95
SERVED WITH CHIPS

- Chicken BLT**
breaded chicken, streaky bacon, romaine lettuce, beef
tomato & mayonnaise
- Halloumi**
fried halloumi, shredded lettuce & sweet chilli sauce
- Fish Finger**
freshly battered line caught cod goujons, shredded
lettuce & tartare sauce

CHILDREN

- Chicken Goujons** **6.95**
served with chips & peas
- Artisan Pizza Margarita** **6.95**
mozzarella cheese & tomato
- Kids Burger** **6.95**
served with chips
- Penne Pasta** **6.95**
tomato or cheese

PUB SIDES *all at 4*

- Chunky or Skinny Chips
- Cheesy Chips
- Cheesy Fries
- Garlic Ciabatta
- Cheesy Garlic Ciabatta
- Battered Onion Rings
- Garden Salad

DESSERTS

- Dulce de Leche Cheesecake** **7**
dulche de leche is a popular sweet treat in
Uruguay & Argentina and has a flavour of toffee
- Salted Caramel Tarte** **7**
served on a biscuit base
- A Selection of Ice Creams & Sorbets** **6**
3 scoops, please ask your server for todays
selection
- Sticky Toffee Pudding** **7**
a cult classic but is a fan favourite in Brazil, so
here it is on our menu!
- Pineapple, Papaya & Mango Crumble** **7**
charred pineapple, fresh mango & papaya fruit
infused with chilli and ginger to give a subtle
kick. Topped with crumble & served with ice
cream
- Chocolate & Coconut Truffle Torte** ^(VE) **7**
glazed with toasted almonds & nibbed pistachios