

## APERITIVO

small plates perfect with your drinks  
1 Plate 5.50 - 3 Plates 14.95 - 5 Plates 22.95

**Nocellara Olives** pitted green olives from Sicily **vg**

**Arancini** fried with spinach and mozzarella

**Gamberetti** prawns tomato, chili flakes, garlic

**Prosciutto** thinly sliced on focaccia

**Pork Cacciatore** slow cooked in herbs **gf**

**Baked Flat Bread** garlic flakes, olive oil **vg**

## ANTIPASTI

sharing platters for the table

### Antipasti Platter

19.95

Sliced Prosciutto, Coppa,  
Milano Salami, Tomato  
Bruschetta, Olives, Balsamic  
Onions & Focaccia

### Vegetarian Platter

19.95

Sun blushed Tomatoes, Grilled  
Peppers & Artichoke, Tomato,  
Olives, Bruschetta, Balsamic  
Onions & Focaccia **vg**

## STARTERS & SHAREABLES

### Sharing Garlic Pizza Bread 10.50

sliced garlic flakes, black garlic, rosemary, olive oil **vg**

### Pane Casereccio 9.95

Sharing bread plate with slices of sourdough, baked  
flatbread & focaccia with a san marzano tomato & EVO dip **vg**

### Gamberetti, Crisp Bruschetta 12.50

tiger prawns, tomato sugo, olive oil, chilli &  
roasted garlic

### Slow Cooked Pork Cacciatore 8.95

cooked with Italian herbs & sweet & sour  
balsamic onions

### Burratta di Bufala 9.50

garlic crostini, sun blushed tomato & basil olive oil **vg**

### Spinach & Mozzarella Arancini 8.95

bread crumbed risotto, deep fried until golden  
served with grated pecorino & marinara sauce **vgm**

## FOCACCIA

always available Monday to Saturday, served with fries

### Focaccia Antipasti 14.50

sliced antipasti meats, rocket, sun-  
blushed tomato

### Vegetarian Antipasti Focaccia 13.50

tomatoes, pepper, pesto, mozzarella **vg**

### Chicken Scallopini Focaccia 16.50

breaded chicken breast, tomato,  
rocket & mozzarella

**VG - Vegetarian**

**VGM - Vegetarian Modifiable**

**GF - Gluten Free**

\* Important information -We can serve large pizzas with bases made without gluten, we can also substitute Orecchiette, Linguine and Tagliatelle with pasta made without gluten, where applicable these dishes are made without gluten but may contain trace elements as our kitchen is not certified a gluten free zone  
Fish, ribs & pork dishes may contain small bones. Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

# URBAN FRESH FRESH PASTA

### Lasagne Ragu 12.95/17.95

slow cooked ground beef & pork, layered with  
mozzarella, tomato sugo & pecorino

### Creamy Carbonara 12.95/17.95

guanciale, garlic, parmigiano, eggs, with a  
dash of creme fraiche.

### Orecchiette Pasta 10.95/14.95

spicy tomato pasta with soffritto, san marzano  
tomato, chilli flakes, nduja salami

### Cannelloni Al Forno 16.95

spinach, courgettes, pine nuts & mozzarella  
baked with tomato & bechemel **vg**

### Tagliatelle Ragu 10.95/14.95

slow cooked bolognese style sauce with tomato,  
garlic & soffrito, served with parmesan crisps

### Cromer Crab Linguini 12.95 /17.95

tossed with pinot grigio & a hint of chilli  
& passata

## GRIGLIA & CARNE

### Chicken Scallopini 17.95

breaded chicken breast, garlic butter served  
with pasta sugo & wild rocket salad

### Urban Fresh Burger 18.25

ground beef pattie, prosciutto, pecorino &  
mozzarella fondue & served with fries

### Venison Polpette 18.95

Venison meatballs slow cooked with red wine & cranberry  
served with olive oil mash, grilled romano peppers

### 10oz Rib Eye Steak 29.95

topped with pizzaiola sauce & served with  
truffle parmesan fries

### Grilled Seabass Fillets 19.95

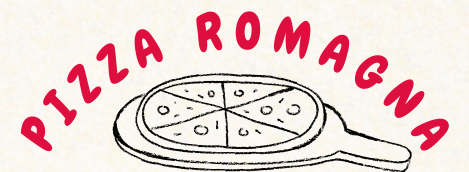
crab & nduja butter, tossed friarielli &  
baby rosemary roast potatoes **gf**

### Tuscan Bread Salad 15.95

rocket, tomatoes, olives, croutons, capers, **vg**  
balsamic onion & tossed with EVO

## SIDES

Roasted Pesto Potatoes	5.00	Garlic Pizza Bread	10.50
Tuscan Bread Salad	5.00	Rocket & Parmesan Salad	5.00
Chips and Rosemary Salt	5.00	Sharing Bread Plate	9.95



gluten free pizza available

### Margherita 13.95

tomatoes, mozzarella, fresh basil & olive oil **vg**

### Smokey Pepperoni 16.95

margherita topped with two types of pepperoni &  
drizzled with & hot honey and chilli

### Margherita Primo 15.95

buratta, pesto tomatoes, mozzarella,  
fresh basil, olive oil

### Mushroom Friarielli 14.95

white pizza with roasted chestnut mushrooms,  
pine nuts, friarielli & mozzarella, truffle oil **vg**

### Meata Feasto 16.95

tomato based with deli meats, ragu, nduja  
mozzarella, garlic, rocket

### Quattro Formaggi 15.95

white pizza with 4 cheeses, mozzarella,  
gorgonzola, parmesan & pecorino

## Additional Toppings

2.50 each

Pepperoni, Mushrooms, Ragu, Deli-  
Meats, Anchovy, Capers, Nduja,  
Grilled Peppers, Artichokes

## SUNDAY ROASTS

“Sunday is family day, let our family look after yours”

Every Sunday, our chefs expertly prepare a  
succulent, slow-cooked roast, using the finest cuts of  
meat. Indulge in our premium Sunday lunch, perfectly  
roasted and served with all the traditional trimmings

### Roast Beef Rump

Dry aged beef rump,  
marinated in roasted  
herbs and slow roasted

19.95

### Half Roast Chicken

Marinated half  
chicken roasted with  
fresh thyme & garlic

18.95

### Pork Belly

British pork belly  
seasoned with rosemary  
salt & slow cooked

18.95

### Plant Roast

Seasonal plant based  
roast, ask your server  
for today's choice

17.95 **vg**

## SUNDAY SIDES

PIGS IN BLANKETS	5.50
CAULIFLOWER CHEESE	4.50
SAGE & ONION STUFFING	5.50

## FESTIVE SET MENU

2 Courses £28.95 - 3 Courses £34.95

Available from 25th November to 29th December, excluding Christmas Day

Speak to our Christmas Co-ordinator & book your festive table now

### STARTERS

#### Spinach & Mozzarella Arancini

served on tomato sugo

#### Antipasti Plate

sliced prosciutto, coppa and milano salami, nocellara olives, focaccia

#### Pinot Grigio Mushroom

sauteed garlic mushrooms served on focaccia

#### Slow Cooked Pork Cacciatore

cooked with Italian herbs & sweet & sour balsamic onions

### FESTIVE ROASTS

Every day our chefs freshly prepare premium festive roasts.

Served with fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy  
Choose from,

#### Prime Roast Beef

seasoned slow roasted aged beef

#### Turkey Breast

succulent turkey breast with pigs in blankets

#### Butternut Squash Roulade

cranberries & chestnut mushrooms

#### Italian Roasted Pork

pork loin, seasoned with garlic & fresh herbs

Alternatively, choose one of our guest favourites

#### Prime Beef Burger

chargrilled burger, prosciutto mozzarella & pecorino fondue served with fries

#### Hand Battered Cod

served with chunky chips, mushy peas & homemade tartare sauce

#### Cannelloni Al Forno

spinach, courgettes, pine nuts & mozzarella baked with tomato & bechemel

#### Grilled Seabass

rosemary roasts, piperade, basil pesto

### Desserts

#### Salted Caramel Brownie

vanilla gelato

#### Christmas Pudding

with brandy butter sauce & redcurrants

#### Gelato by Gerlato

artisan gelato served with baked gooey chocolate cookie

#### Tiramisu

coffee soaked savoiardi biscuits amaretto and mascarpone

This menu is subject to seasonal changes

## the WHITE HORSE

RAMSDEN HEATH



### FROM THE PUB NEXT DOOR

### MAINS

#### 14 Hour Braised Beef & Ale Pie 18.25

with buttered mash, red wine gravy & greens

#### Hand Battered Cod 18.95

chunky chips, mushy peas & homemade tartare sauce

#### Crispy Chicken Burger 17.95

shredded lettuce, with frank's mayo & skinny fries

#### White Horse Burger 18.25

grilled bacon, cheese, burger relish, served with fries



### OUR VEGETARIAN SELECTION

### STARTERS

#### Buratta di Bufala 9.50

garlic crostini, seared sun blushed tomato & basil olive oil

#### Sharing Garlic Pizza Bread 10.50

sliced garlic flakes, black garlic, rosemary extra virgin olive oil

#### Vegetarian Platter 19.95

sun blushed tomatoes, grilled peppers & artichoke tomato, olives, bruschetta, balsamic onions & focaccia

#### Pane Casereccio 9.95

sharing bread plate with slices of sour dough, baked flatbread with a san marzano tomato & EVO dip

#### Spinach & Mozzarella Arancini 8.95

crumbed risotto, deep fried until golden, served with marinara sauce

### MAINS

#### Cannelloni Al Forno 16.95

spinach, courgettes, pinenuts & stracciatella baked with tomato & bechemel

#### Margherita Pizza 13.95

tomatoes, mozzarella, fresh basil & olive oil

#### Margherita Primo 15.95

buratta, pesto tomatoes, mozzarella, fresh basil, olive oil

#### Mushroom Friarielli 14.95

white pizza with roasted chestnut mushrooms, friarielli & mozzarella, pine nuts, truffle oil

#### Tuscan Bread Salad 15.95

rocket, tomatoes, olives, croutons, capers, red onion, tossed with EVO

#### Seasonal Vegetarian Pie 18.25

ask your server for today's pie, served with buttered mash, red wine gravy & greens

### URBAN FRESH LOYALTY REWARDS

Earn points every time you visit & unlock exclusive benefits & rewards by signing up to our loyalty club

