

SMALL PLATES & SHAREABLES

TODAYS FRESHLY MADE SOUP 7.50 Prepared daily using fresh ingredients & served with crusty sourdough

CREAMY BUFFALO BURRATA 9.50 Garlic crostini, seared sun-blushed tomatoes, basil & drizzled with olive oil vg

TIGER PRAWNS 8.95 Seared with tomato sugo, chilli & roasted garlic

CHICKEN BREAST GOUJONS 8.95 Sweet chilli dipping sauce SHARING PIZZA FLATBREAD 10.50 Topped with sliced garlic flakes & black garlic & rosemary olive oil vg

SLOW COOKED PORK BELLY 8.95 Cooked with Italian herbs & sweet & sour balsamic onions

BBQ CHICKEN WINGS 8.95 Served with hickory BBQ sauce

SALT & PEPPER CALAMARI 9.50 Served with chipotle mayonnaise

MAINS

HAND BATTERED COD 18.95 Classic fish & chips, chips, mushy peas & homemade tartare sauce gf

14 HOUR BRAISED BEEF & ALE PIE 18.25 With buttered mash, red wine gravy & seasonal greens Vegetarian pie available, please ask your server

GAMMON & EGGS 17.50 Honey glazed smoked gammon, two fried eggs & chunky chips

DRY AGED RIBEYE 29.95 100z ribeye topped with pizzaiola sauce & served with truffle & parmesan fries

CANNELLONI AL FORNO 16.95 Spinach, courgettes, pinenuts & stracciatella, baked with tomato & bechemel vg

LASAGNA RAGU 17.95 Slow cooked ground beef & pork with layers of stracciatella, sugo & pecorino WHITE HORSE BURGER 18.25 Grilled bacon, cheese & house burger relish served with skinny fries

CRISPY CHICKEN BURGER 17.95 Buttermilk chicken breast, franks hot sauce mayo, shredded lettuce, cucumber pickle & skinny fries

CHICKEN SCALLOPINI 17.95
Breaded chicken breast served with pasta sugo & wild rocket salad

SHAWARMA"RAMA" 16.95 Your choice of grilled chicken or fried chickpea falafels vg served on flatbread with houmous & house pickles

SAUSAGE & MASH 14.95 Cumberland sausages with rich onion gravy & creamy mash potatoes

TAGLIATELLE BOLOGNAISE 14.95 Slow cooked bolognaise style sauce with tomato, garlic & sofrito served with parmesan crisps

STONE BAKED PIZZA

MARGHERITA 13.95

Tomatoes, mozzarella, fresh basil & olive oil vg

SMOKEY PEPPERONI 16.95

Margherita topped with two types of pepperoni & chilli infused honey

MARGHERITA PRIMO 15.95

Ripped buratta, pesto tomatoes, mozzarella, fresh basil & olive oil vg

MUSHROOM FRIARIELLI 14.95

White pizza with roasted chestnuts mushrooms, wild broccoli & mozzarella vg

MEATA FEASTO 16.95

Tomato based with deli meats, ragu, mozzarella, garlic & basil

QUATRRO FORMAGGI 15.95

White pizza with 4 cheese, granda padano, mozzarella, burrata & stracciatella

SANDWICHES

Focaccia or white bloomer sandwiches served with fries Served 12pm to 4pm Monday to Saturday

CLUB SANDWICH 13.50

Chicken, bacon, lettuce, tomatoes & mayo

VEGGIE CLUB 12.50

Peppers, tomatoes, lettuce, mayonnaise & pesto vg

ROAST BEEF 13.50

Horseradish, lettuce & rocket

GAMMON 13.50 With lettuce & mustard

SIDES

TRIPLE COOKED CHIPS	5.00
SKINNY FRIES & ROSEMARY SALT	5.00
ROASTED PESTO POTATOES	5.00
ROCKET & PARMESAN SALAD	5.50

SUNDAY ROASTS

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

RUMP OF BEEF 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

ROASTED 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 vg 17.95

SUNDAY SIDES

CAULIFLOWER CHEESE 4.50 PIGS IN BLANKETS 5.50 PORK & HERB STUFFING 5.50

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RAMSDEN HEATH

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FESTIVE CELEBRATIONS AT THE WHITE HORSE

"Let our family look after your family & friends this Christmas, serving our guests since 2005"

FESTIVE SET MENU

2 Courses £28.95 - 3 Courses £34.95

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

STARTERS

Pinot Grigio Mushroom wine infused mushrooms with pangrattato & sourdough Minestrone Broth

light vegetable broth with tomato, garlic, vegetables & orzo pasta

Antipasti Plate

Sliced Prosciutto, Mortadella, Napoli Salami Calabria Olives, Foccaccia Smoked Salmon

served with caper berries & horseradish creme fraiche

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,

Butternut Squash Roulade cranberries & chestnut mushrooms Prime Roast Beef seasoned slow roasted aged beef Turkey Breast succulent turkey breast with pigs in blankets

Italian Rolled Porchetta rolled pork belly & loin, seasoned with fennel & herbs

Add some of our delicious side dishes to your table \$5.95 each

Creamy Dauphinoise Potatoes Tender-stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favourites

Lasagne alla Portofino layers of pasta, green spinach, basil & bechamel Prime Beef Burger pancetta, mozzarella, parmesan mayo & onion relish, with skinny fries Hand Battered Cod with chunky chips, mushy peas & homemade tartare sauce Grilled Seabass rosemary roasts, piperade, basil pesto

Desserts

CHRISTMAS PUDDING with brandy butter sauce & redcurrants

SALTED CARAMEL BROWNIE vanilla gelato

PANETTONE PUDDING with our mulled wine poached pear

GELATO BY GERLATO artisan gelato served with baked gooey chocolate cookie

Speak to our in house Christmas co-ordinator & book your table now.

