

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 **vg**

Gamberetti prawns tomato, chili flakes, garlic

Prosciutto thinly sliced on focaccia

Pork Cacciatore slow cooked in herbs **gf**

Baked Flat Bread with balsamic and EVO **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,
EVO dip **vg**

Pane Casereccio 9.95

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

Gamberetti 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, seared 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 **vg m**

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

URBAN FRESH ITALIA

FRESH PASTA

Choose either a starter or main course size

Lasagne Ragu 12.95/17.95

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

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 & soffritto, 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 served with pasta sugo
& wild rocket salad

Urban Fresh Burger 18.25

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

Venison Polpette 18.95

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

10oz Rib Eye Steak 29.95

topped with pizzaiola sauce & served with
truffle parmesan fries

Grilled Seabass Fillets 19.95

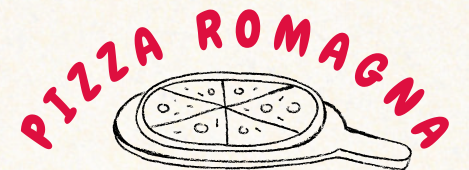
crab & nduja butter, tossed friarielli &
baby rosemary roast potatoes **gf**

Tuscan Bread Salad 15.95

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

SIDES

Roasted Pesto Potatoes	5.00	Grilled Peppers & Artichokes	5.50
Tuscan Bread Salad	5.00	Rocket & Parmesan Salad	5.00
Skinny Fries	5.00	Triple Cooked Chips	5.00
Garlic Pizza Bread	10.50	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 chilli infused honey

Margherita Primo 15.95

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

Mushroom Friarielli 14.95

white pizza with roasted chestnut mushrooms,
wild broccoli & mozzarella, truffle oil **vg**

Meata Feasto 16.95

tomato based with deli meats, ragu, nduja
mozzarella, garlic, basil, 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
PORK & HERB 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

Minestrone Broth

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

Antipasti Plate

Sliced Prosciutto, Mortadella, Napoli Salami, Calabria Olives, Focaccia

Pinot Grigio Mushroom

wine infused mushrooms with pangrattato & sourdough

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,

Prime Roast Beef

seasoned slow roasted aged beef

Turkey Breast

succulent turkey breast with pigs in blankets

Butternut Squash Roulade

cranberries & chestnut mushrooms

Italian Rolled Porchetta

rolled pork belly & loin, seasoned with fennel & fresh 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

Prime Beef Burger

chargrilled burger, pancetta, mozzarella, parmesan mayo & onion relish, served with skinny fries

Hand Battered Cod

served with chunky chips, mushy peas & homemade tartare sauce

Lasagne alla Portofino

layers of pasta, green spinach, basil and bechamel

Grilled Seabass

rosemary roasts, piperade, basil pesto

Desserts

Salted Caramel Brownie

vanilla gelato

Panettone Pudding

mulled wine poached pear

Christmas Pudding

with brandy butter sauce & redcurrants

Gelato by Gerlato

artisan gelato served with baked gooey chocolate cookie

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

marinated in buttermilk, served with frank's mayo & skinny fries

Sharwama "rama" 16.95

Your choice of grilled chicken or fried chickpea falafels served on flatbread with houmous & house pickles

White Horse Burger 18.25

grilled bacon, cheese, burger relish, served with fries



OUR VEGETARIAN SELECTION

STARTERS

Burratta 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

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

Mushroom Friarielli 14.95

white pizza with roasted chestnut mushrooms, wild broccoli & mozzarella, truffle oil

Tuscan Bread Salad 15.95

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

Sharwama "rama" 16.95

fried chickpea falafels served on flatbread with houmous & house pickles

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

