



## SMALL PLATES & SHAREABLES

### 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 and sweet balsamic onions

### SALT & PEPPER CALAMARI 9.50

Served with chipotle mayonnaise

## MAINS

### HAND BATTERED COD 18.95

Classic fish & chips with mushy peas & homemade tartare sauce

### 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

10oz ribeye topped with pizzaiola sauce & served with truffle & parmesan fries

### LASAGNE 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

### CANNELLONI AL FORNO 16.95

Spinach, courgettes, pinenuts & stracciatella, baked with tomato & bechemel **vg**

### CHICKEN SCALLOPINI 17.95

Breaded chicken breast served with pasta sugo & wild rocket salad

### TAGLIATELLE BOLOGNAISE 14.95

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

### CHICKEN SCHNITZEL BURGER 17.95

frank's mayo, shredded lettuce & skinny fries  
we can do this as a veggie burger too

## 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, hot 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, friarielli & mozzarella, pinenuts, truffle oil, **vg**

### MEATA FEASTO 16.95

Tomato based with deli meats, ragu, mozzarella, rocket

### QUATTRO FORMAGGI 15.95

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

## 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

CHIPS & 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  
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 SAGE & STUFFING 4.50

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