

THE  
**WHITE HORSE**  
*Balsall Common*

## small plates

**WHOLE GARLIC PRAWNS - 7.5**  
with roasted garlic aioli, arrabbiata sauce and  
sesame wakame seaweed (wg) / 541Kcal

**MIXED OLIVES & ARTISAN BREAD - 6.5**  
with olive oil and balsamic vinegar (pb) (wgo) / 665Kcal

**SOURDOUGH PITTA & VELVETY HOUMOUS - 5.5**  
with toasted pine kernels and pepper-drops (pb) / 839Kcal

**HONEYED DUCK FILO PARCEL - 8.5**  
with harissa chickpea & orange salad / 518Kcal

**LUXURY TRUFFLED NUTS - 4**  
with roasted Valencia almonds, cashews and peanuts  
with truffle oil (pb) (wg) (n) / 307Kcal

**HANDMADE SCOTCH EGG - 7.5**  
with chunky brown sauce / 429Kcal

**DEEP-FRIED CALAMARI - 7.5**  
with roasted garlic aioli and sesame wakame seaweed (wg) / 268Kcal

**HALLOUMI FRIES - 5.5**  
with sweet chilli dip (v) (wg) / 554Kcal

**BLISTERED PADRON PEPPERS - 4**  
with chipotle & roasted garlic aioli (pb) (wg) / 94Kcal

**PLANT-BASED SAUSAGE ROLL - 5**  
with chunky brown sauce (pb) / 413Kcal

## A SPRITZ WHILE YOU DECIDE?

**Aperol Spritz - 8.5**  
*Aperol, Prosecco and soda,  
garnished with an orange slice*

## large plates

**TEAR & SHARE MOROCCAN LAMB SHOULDER - 36**  
with a chickpea tagine salsa and roasted garlic mash / 1815Kcal

- for two to share -

**ANTI-PASTI SHARING BOARD - 18**  
olives, houmous, sourdough pitta, cured meats, sun-dried tomatoes,  
balsamic onions, chargrilled vegetables, cornichons & caperberries  
(wgo) (pbo) / 1322Kcal

- for two to share -

**21-DAY AGED BEEF BURGER - 15**  
with cheese, bacon, salsa, burger sauce & dill pickles in a brioche bun.  
Served with skin-on fries and sesame Asian slaw (wgo) / 1203Kcal

- add an extra patty 4 (+369Kcal) -

**FISH & CHIPS - 15**  
tempura beer battered market fish with chunky chips, minted peas,  
and tartare sauce / 710Kcal

**16OZ PORTERHOUSE STEAK - 32**  
with skin-on fries, grilled tomato, mushroom and dressed shredded  
gem salad (wg) / 1210Kcal

- add peppercorn (+108Kcal) or béarnaise sauce 2.5 (+102Kcal) -

**PAPPARDELLE CON FUNGHI - 13.5**  
sautéed chestnut & porcini mushrooms in a garlic butter sauce  
with parsley, Parmesan, and pappardelle pasta (v) / 1056Kcal

**JAMAICAN JERK JACKFRUIT SOFT TACOS - 13.5**  
with avocado, mango, chilli, and kidney beans (pb) / 359Kcal

**CAESAR SALAD - 9.5**  
romaine lettuce, garlic croutons, bacon, Caesar sauce and anchovies  
/ 507Kcal

- add chicken (+239Kcal) or halloumi 4 (+338Kcal) |  
or avocado 2.5 (+157Kcal) | or a runny egg 2 (+55Kcal) -



Food allergies? Please advise your server or ask for a manager before ordering.  
If you require information about allergens in our food, please scan the QR  
code. All dishes are prepared in a kitchen where all allergens are present,  
subsequently we cannot guarantee any to be 100% free from allergens. Fish  
& poultry may contain bones. Adults need around 2000kcal per day. Prices  
include VAT at the current rate. (pb) plant-based | (pbo) plant-based option  
available | (wg) made without gluten | (wgo) without gluten option available | (n)  
contains nuts

## sides

**SKIN-ON FRIES - 3.5** (pb) (wg) / 316Kcal

**CHUNKY CHIPS - 3.5** (pb) (wg) / 256Kcal

**SWEET POTATO FRIES - 4** (pb) (wg) / 324Kcal

**MINTED PEA & PEPPER-DROP  
SALAD - 4** (v) (wg) / 101Kcal

**TRUFFLE & PARMESAN CAVOLO NERO - 4**  
(v) (wg) / 237Kcal

**TEMPURA BEER BATTERED  
ONION RINGS - 3.5** / 156Kcal

**SESAME ASIAN SLAW - 3.5** (pb) (wg) / 134Kcal

**EGG & POTATO SALAD - 4.5** (v) (wg) / 258Kcal

## afters

**DOUBLE CHOCOLATE BROWNIE - 7**  
with vanilla ice cream and hot salted caramel sauce  
(v) (wg) / 1059Kcal

**RASPBERRY JAM PUDDING - 7**  
with rhubarb compote and vanilla custard (pb) / 567Kcal

**RUBY CHOCOLATE CRÈME BRÛLÉE - 7**  
with ginger snap dunkers (v) (wgo) / 499Kcal

**CHEESECAKE OF THE DAY - 7**  
- ask your server for details -

**LEMON MERINGUE TARTLET - 7**  
with real honeycomb and strawberry coulis (v) / 489Kcal

**SELECTION OF ICE CREAMS &  
SORBETS - 2** (per scoop)

- ask your server for details -