

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*

## roast plates



**ROAST SIRLOIN OF BEEF - 17.5** (wgo) / 839Kcal

**ROAST LOIN OF PORK - 16.5** (wgo) / 909Kcal

**GUEST ROAST**  
ask your server for details

**PLANT BASED ROAST OF THE DAY**  
ask your server for details (pb)

roasts are served with fluffy roast potatoes, seasonal  
vegetables, giant Yorkshire pudding, and a rich jus  
*(unless otherwise specified)*

## large plates

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

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

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

**FISH OF THE DAY**

- ask your server for details -

**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) -

## sides

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

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

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

**BAKED CAULIFLOWER CHEESE - 4.5** (v) / 416Kcal

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

**HALLOUMI FRIES - 5.5**  
with sweet chilli dip (v) (wg) / 553Kcal

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

## desserts

**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** (pbo) / per scoop)

-ask your server for details -



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