



ITALIAN NIGHT

WEDNESDAYS AT THE WHITE

TO START & SHARE

BREAD & OIL

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping.

£5.5
V VE
GF* DF

OLIVES

Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence.

£5.5
V VE
GF DF

PITTA & HOUMOUS

Toasted pitta bread with our homemade jalapeño houmous.

£5.5
V VE
GF* DF

BRUSCHETTA DI GAMBERI

Royal Greenland prawns pan fried in garlic, chilli and tomato, atop toasted ciabatta.

£11
DF

BURRATA CAPRESE

Torn creamy Italian burrata, sliced heritage tomato, sunblush tomatoes, EVOO, fresh basil, pesto & balsamic syrup..

£9
V
GF



ITALIAN NIGHT

WEDNESDAYS AT THE WHITE

MAINS

LASAGNE AL FORNO

£18

Our homemade lasagne, rich slow-cooked beef ragù layered between lasagne pasta sheets and béchamel sauce, finished with parmesan and pesto. Served with a butterhead leaf dressed mediterranean salad and either skinny fries, chips or garlic bread.

BURGER TRICOLORE

£18

GF* DF*

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince chargrilled and topped with Provolone cheese, crispy pancetta, marinara jam, basil pesto & rocket in a toasted brioche bun. Skinny fries & garlic mayo.

PICCATA DI POLLO

£20

GF* DF*

English free-range chicken breast - butterflied, flattened and shallow fried in a crispy panko & parmesan breadcrumb. Butter, lemon & caper sauce. Pecorino mashed potato. Rocket, basil & shaved parmesan salad garnish.

BISTECCA AL GORGONZOLA

£28

GF DF*

28 day dry aged Aberdeen Angus steak, flattened and chargrilled in our indoor charcoal PIRA oven. Rich & creamy Gorgonzola & Porcini mushroom sauce. Skinny fries - Butterhead leaf, rocket & shaved parmesan salad garnish.



PIZZA & PERONI/PINOT DEAL

Your choice of pizza with either a pint of Peroni
or a medium glass of Pinot Grigio for £18pp*

12" slow proved & wood fired sourdough semolina pizzas
in the traditional Neapolitan style.

MARGHERITA

Tomato base, buffalo mozzarella, fresh basil leaves & Extra Virgin Olive Oil (EVOO)

£13

V

DIABOLO

Tomato base, buffalo mozzarella, ventricina salami, spicy pepperoni, red chilli flakes & EVOO

£14

FUNGHI E AGLIO

Creamy roasted garlic base, buffalo mozzarella, spinach, sliced baby button mushrooms & balsamic syrup

£14

V

QUATTRO FORMAGGI

Tomato base, buffalo Mozzarella, Provolone, Gorgonzola & Parmigiano Reggiano DOP

£15

V

HAWAIANA

Tomato base, buffalo mozzarella, Prosciutto Cotto & fresh pineapple

£15

BURRATA GENOVESE

Tomato base, buffalo mozzarella, creamy burrata, basil pesto, toasted pine nuts, fresh basil leaves, EVOO, balsamic syrup & rocket

£16

V

Add red chilli flakes to any pizza **25p**

*Deal can extend to any pint or any medium glass of house wine



Allergen Pizza

Please note that our allergen friendly pizzas take slightly longer to cook as they're baked in a separate oven and she's a bit slower at cooking than our pizza oven

VEGAN PIZZA

Vegan pizza base, tomato sauce, vegan cheese, fresh basil, EVOO & balsamic syrup **V GF DF**
£13

GLUTEN FREE PIZZA

Gluten free pizza base, tomato sauce, buffalo mozzarella, fresh basil, EVOO & balsamic syrup **V GF DF***
£13

Sides

COLESLAW £3.5

ROCKET & PARMESAN SALAD £5

CHIPS £4.5

SKINNY FRIES £4.5

ONION RINGS (8) £4.5

GARLIC BREAD £5

CHEESY GARLIC BREAD £5.5

SPICY BATTERED CHICKEN (6) & PERI MAYO £10