

## SATURDAY 20<sup>TH</sup> DECEMBER

WHITE HORSE BURGER Homemade 7oz beef burger made with 100% Aberdeen Angus sirloin & short rib mince inside a toasted brioche bun. With chips & homemade burger relish of the week.	£15.5 GF* DF* V* VE*
A D D T O P P I N G S  Lettuce   Tomato   Dill Pickle Gherkins   Sliced Red Onion Choice of one sauce: BBQ Sauce   Chilli Jam   Club 21 Sauce	Free to add
Monterey Jack   Grade A Stilton   Brie   Swiss Emmental Dry Cured Streaky Bacon	£1.5
Extra 7oz beef patty	£4
STEAK FRITES  10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. Flattened & chargrilled. Chips & dressed butterhead leaf house salad. Choose your steak flavouring: Just Seasoned (Sea Salt & Pepper)   Garlic Butter (Melted)   Montréal Seasoning	£28 GF DF*
Add a homemade sauce   £3 Peppercorn   Blue Cheese   Chimichurri	
Please note that due to the steak being flattened out, we can only serve the steak either: Blue, Medium-Rare-ish or if you wish to commit beef-blasphemy, we can also serve it Well Done. For more sensitive taste-buds, we can also serve it plain with no seasoning (no salt & pepper) if requested.	
CAJUN CHICKEN // Chargrilled free-range English chicken breast marinated in Creole Cajun spices. Chips, parmesan Caesar salad and homemade coleslaw.	£18 GF* DF*
<b>BIRMINGHAM BALTI</b> Our take on the classic Balti. A rich, tomato-based curry with sautéed red peppers and onions, blended with our homemade traditional Balti purée of garlic, onions, ghee and aromatic spices. Served with your choice of:	GF*
Tandoori marinated & PIRA grilled free-range English chicken	£18
Paneer (Indian cheese) - v	£17
King prawn	£21
All served with basmati rice, poppadom, naan & mango chutney.	
V VE DF GF _* Vegetarian Vegan Dairy Free Gluten Free Adjustment Available Please inform a member of staff if you have any allergies or intolerances. Not all ingredients may be listed in the descriptions.	