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The White Horse presents

2024 FULL MENU!



CASK

(NOT VEGAN)

Joule's Pure Blonde 3.8% ABV	2.1 / 4.2
Joule's Pale Ale 4.1% ABV	2.1 / 4.2
Slumbering Monk 4.5% ABV	2.2 / 4.4
Joule's Seasonal & Guest Ale	2.2 / 4.4

*ask Your Server What's Tapped

COCKTAIL ESSENTIALS

Passionfruit Martini (VG)	8.5
Vanilla vodka, Passoa, passionfruit purée, vanilla syrup, tonka bean bitters	
Espresso Martini (VG)	8.5
Vanilla vodka, Kahlua, double espresso, vanilla syrup	
Tommy's Margarita (VG)	8.5
El Espolon Tequila Blanco, lime, agave	
Old Fashioned (VG)	9.5
Woodford Reserve, demerara, orange bitters	
Aperol Spritz (VG)	8.5
Aperol, Prosecco, soda	
Bloody Mary (VGO)	8.5
Vodka, tomato, Worcestershire sauce, Tabasco, lemon, salt & pepper, celery	

MOCKTAILS

Lyre's Espresso Martini (VG)	6.5
Lyre's Coffee Originale, White Cane Spirit, Vanilla Syrup, Espresso	
Sly Spritz (VG)	6.5
Abstinence Aperitif, Alcohol-free Sparkling Wine, Soda	
Misguided Martini (VG)	5
Pineapple, Vanilla Syrup, Passion Fruit Purée, Tonka Bean	

GLUTEN FREE, LOW & NO ALCOHOL

Mongozo Gluten Free Belgian Pilsener 5% ABV (VG)	4.5
Wiper & True Lemondrop Hill Gluten Free Pale Ale 4% ABV (VG)	5.2
Schofferhofer Low Alcohol German Grapefruit Wheat Beer 2.5% ABV (VG)	4
Schofferhofer Low Alcohol German Pineapple Wheat Beer 2.5% ABV (VG)	4
Jever Fun Alcohol Free Pilsener (VG)	3.8
Weird Weather Alcohol Free IPA (VG)	4.6
Virgin G&T (VG)	4.5

KEG

Green Monkey Lager 4.3% ABV (VG)	2.35 / 4.7
	*two pint bierkrug 9.4
Stone Ale 4.2% ABV (VG)	2.4 / 4.8
Joule's Seasonal Cold (VG)	2.7 / 5.4

*ask Your Server What's Kegged

COFFEE & HOT DRINKS

ALL COFFEE IS SERVED WITH A DOUBLE SHOT AS STANDARD. ALL CAN BE ICED. PLANT MILK & CREAM AVAILABLE.

Americano	2.8
Cappuccino	3.2
Flat White	3.2
Latte	3.5
Espresso	2.8
Mocha	3.7
Irish	6.5
Pot of Teapigs Everyday Brew	3
Pot of Teapigs Earl Grey Strong	3
Pot of Teapigs Peppermint	3
Signature Alpine hot Chocolate (add a shot of booze for £3)	3.7

FIZZ

PRICES ARE 175ML / 250ML / BOTTLE

Di Maria Prosecco - Italy (VG)	7.25 / 28
A light and refreshing Prosecco with delicate citrus fruits & a soft creamy mousse	
Halfpenny Green Brut Sparkling - England (VG)	(bottle only) 42
From the heart of Staffordshire, this gorgeous English Sparkling delivers gentle citrus notes followed by a nutty, slightly toasty finish.	
Pierre Mignon Grande Reserve Brut - France (VG)	(bottle only) 50
Pierre Mignon is a family-owned estate renowned for producing a fresh, vibrant style of Champagne with a soft & rounded	
Ayala Rosé - France (vg)	(bottle only) 65
Ayala is one of the original twenty-six Grandes Marques. Today owned by Bollinger.	

ROSÉ WINE

PRICES ARE 175ML / 250ML / BOTTLE

Hilmar Springs Zinfandel Blush - USA	5.65 / 7.85 / 22
If you like a touch of sweetness, this is the rosé for you. Packed full of strawberries & raspberries with a juicy refreshing finish.	
Monte Di Cello Pinot Grigio Rosé - Italy (VG)	5.65 / 7.85 / 22
Slightly drier than the Hilmar Springs Zinfandel, but packed full of soft redcurrant and strawberry fruit aromas.	
Chateau Routas Provence Rosé - France (VG)	(bottle only) 30
A charming Provencal Rosé from the Coteaux Varois en Provence. Aromas of watermelon, ripe peach, and floral notes.	

WHITE WINE

PRICES ARE 175ML / 250ML / BOTTLE

Pictor Sauvignon Sauvignon Blanc - Chile (VG)	5.65 / 7.85 / 22.5
Classic Chilean Sauvignon Blanc. Crisp & refreshing. Packed with lime zest, lemon and kiwi fruit flavours.	
Honu Sauvignon Blanc - New Zealand (VG)	7.95 / 10.95 / 33
A deliciously crisp and aromatic white wine, overflowing with gooseberry, guava, and citrus notes.	
Monte Di Cello Pinot Grigio - Italy	5.65 / 7.85 / 22.5
Light and zesty Pinot from North West Italy. Delicate aromas of citrus fruits and white flower lead to a juicy finish.	
Home Farm Chardonnay - Australia	5.95 / 8.15 / 23
Unoaked, brimming with citrus & white peach flavours followed by a soft, rounded finish.	
Selong Létang Viognier - France (VG)	(bottle only) 28
Lively and peachy with a thread acid which keeps things frais.	
Isasa Verdejo (organic) - Spain (VG)	(bottle only) 28
Aromas of tropical fruit and white flower, with a hint of fennel and citrus. The palate has ripe stone fruit, fresh acidity and a crisp finish.	
Caves de Richemer Piquepoul - France (VG)	(bottle only) 28
A little gem from France's Southern Languedoc region. Fresh and fruit forward with notes of green apple and light flora aromatics.	

RED WINE

PRICES ARE 175ML / 250ML / BOTTLE

Pictor Merlot - Chile (VG)	5.65 / 7.85 / 22.5
A fresh, Juicy Chilean Merlot.	
Blue Horn Malbec - Argentina (VG)	6.95 / 9.75 / 28.5
Cracking little Malbec that is just perfect with steak. Ripe red and black fruit aromas lead to a soft, fruity finish.	
Home Farm Shiraz - Australia	5.85 / 7.95 / 23
Dangerously moreish peppery & blackcurrant flavoured Aussie Shiraz.	
La Choza Rioja Crianza - Spain	7.25 / 9.95 / 29.5
A delightful ripe and fruity Crianza with notes of fresh red fruits set against a backdrop of vanilla and hazelnut. Smooth, juicy, and bright.	
Fantini Montepulciano d'Abruzzo (organic) - Italy (VG)	(bottle only) 30
A little glass of Italian sunshine! Intense and fruity aromas with notes of wild berries and hints of vanilla.	
Goats Do Roam - South Africa	(bottle only) 30
A delicious, medium bodied red blend with notes of blackcurrant, plum and spice on the nose followed by a fruit forward, spicy finish.	
Torri D'Oro Primitivo di Manduria - Italy (VG)	(bottle only) 45
From Puglia in southern Italy, the Torri D'Oro is a powerful, full-bodied Primitivo with a complex bouquet of spices and ripe fruits scents.	
The Crusher Cabernet Sauvignon - USA	(bottle only) 38
Packed full of ripe fruits with smokey oak. Rich. Medium bodied.	

SWEET WINE

PRICES ARE 175ML / 250ML / BOTTLE

Zuccardi Malmado Fortified Malbec - Argentina (VG)	(75ml) 5
Seductive aroma full of ripe plum, black fruits, dried figs & nuts. This is a rich, complex wine with spicy notes of cinnamon, toasted almonds & leather. Sweet silky tannins & a long, luxurious finish.	

PROVISIONS

Buttercross pork sausage roll	6
burnt apple ketchup	
Truffled roasted cauliflower cheese croquettes (V)	7.5
Sriracha buttermilk fried chicken tenders	8
hot honey	
Lamb scrumpets	8
mint aioli	
Trio of brioche sliders	9
King Prawn, sweet and soured Marie Rose sauce, lettuce / vegan beef mince, pickled onions, shredded lettuce, spicy burger sauce / jerk pork, jerk mayo, pineapple, slaw	
Corn ribs (VG)	6
Cheese-stuffed hot wax peppers (V, GFO)	7
Deep fried gnocchi (VG)	7.5
lemon butter, vegan parmesan, garlic aioli	
Pulled beef bon bon wasabi mayo	8
Sliced brisket chimichurri (GF)	7
Sweet soy honey belly pork bites (GF)	6.5
Scotch bonnet pickled red egg (GF)	4

FILTHY FRIES

Hangover fries (GFO)	9
buffalo chicken tenders, blue cheese	
Salt & pepper fries (GF)	7
Chorizo queso fries (GF)	8
Vietnamese fries (GFO VG)	8
Steak frites (GF)	24
peppercorn sauce, chimichurri	

BURGERS

ALL SERVED IN A BRIOCHE BUN WITH FRIES & HOUSE SLAW

Our Burger (GFO)	16.5
two handmade 3oz patties, bacon jam, strong cheddar, crispy onions, frisée, and truffle mayonnaise	
The Duke's Burger (GFO)	18.5
two handmade 3oz patties, smoked brisket, American cheese, bacon jam, and umami mayo	
Bombay Burger (GFO)	16.5
Bombay mix coated chicken breast, mango mayo, peanuts, coriander	
Buttermilk Fried Chicken Burger (GFO)	16
buttermilk fried chicken breast, spring onion ranch dressing, pickles, and American cheese	
Meatless Burger (GFO, VG)	16
plant patty, frisee,crispy onions,truffle mayo and sheese	
Chicken Ran Burger (VG)	16
vegan chicken, crispy onions, lettuce, tomato, spicy burger sauce	

• MAINS •

*HALF PORTIONS FOR LITTLE LOCALS ON SELECTED MAINS – £8. JUST ASK US.

Green Monkey Battered Fish and Chips	17
crushed peas, tartar sauce (add chip shop curry sauce £1.50)	
Green Monkey Battered Banana Blossom and Chips (VG)	16
crushed peas, tartar sauce (add chip shop curry sauce £1.50)	
Our Pie	16.5
Chef's choice of pie, mash, gravy, and seasonal greens. Ask us for details	
Our Vegan Pie (VG)	15.5
Chef's choice of pie, mash, gravy, and seasonal greens. Ask us for details	
House Blend Sausage & Mash (GF)	17
our own recipe 10 inch sausage, mustard & chive mash, seasonal greens, rich red onion gravy	
Vegan Sausage & Mash (VG)	16.5
vegan sausage, mustard & chive mash, seasonal greens, rich red onion gravy	
Sea Bass (GF)	19
bacon, chickory, green beans, red wine reduction	
Chicken Supreme (GF)	18
new potatoes, bacon, tarragon, crème fraiche	



SIDES

Lemon & kale Caesar salad (GF, VG)	6
Broccoli, peanuts & chilli (VG, GF)	6
Triple cooked chips (GF, VG)	4
Fries (GF, VG)	4

DESSERTS

Slumbering Monk Custard Tart (V)	9
coffee cream	
Dark Chocolate Fondant (V)	8
malt ice cream	
Baked Rice Pudding (VG, GF)	8
Rhubarb & Custard Trifle (GF)	8
Selection of Shropshire Ice Creams and Sorbets (VGO)	£2.5 per scoop

• SAMPLE SUNDAY •

TWO COURSES FOR £23 / THREE COURSES FOR £30

*Please note this is a sample menu and our Sunday starters, roasts and desserts change weekly

TO START

House Soup bread & butter (VGO, GFO)	7
Wild mushrooms on Toast (GFO,V)	8
Chicken liver Parfait, Brioche toast (GFO)	8
Smoked salmon , Horseradish cream (FISH, GFO DFO)	9

MAINS

Shropshire topside of Beef	17
Buttercross Pork Rack	16
Pan roasted Chicken	16

All Served with Market Greens, Braised red Cabbage, roasted potatoes, Yorkshire pudding and Home made Gravy (GF* DF* V). Additional veg side can be added £4

Pan roasted Sea bream, Green beans, New potato crush (FISH, GFO DFO)	16
Rolled gnocchi, Creamed spinach sauce, Walnuts (GFO DFO)	15

LITTLE LOCALS

Chicken strips & fries	8
Kids Burger & fries	8
Kids Fish & chips	8
Mini Roast With the trimmings	8 (Sunday only)

DESSERTS

Slumbering Monk Custard Tart (V)	9
coffee cream	
Sticky Toffee Pudding (V)	7
Baked Rice Pudding (VG, GF)	8
Selection of Shropshire Ice Creams and Sorbets (VGO)	£2.5 per scoop

VEGAN ^{VG} VEGETARIAN ^V GLUTEN FREE ^{GF}
VEGAN ON REQUEST ^{VG0} GLUTEN FREE ON REQUEST ^{GF0}

PLEASE MAKE US AWARE OF ANY ALLERGIES, DIETARY PREFERENCES OR REQUIREMENTS AND WE WILL DO OUR UTMOST TO ACCOMMODATE.