



AUGUST LUNCH MENU

Wednesday, Thursday, Friday & Saturday
12pm - 2pm

APPETISERS

BREAD & OIL

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

£4.5
V VE*
GF* DF*

OLIVES

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

£4.5
V VE
GF DF

PITTA & HOUMOUS

Toasted pitta bread with our homemade jalapeño houmous.

£4.5
V VE
GF* DF

STARTERS

SCAMPI

Finest whole, sweet langoustine tails in a light & crispy batter.
8 pieces with salad garnish & tartare sauce.

£10

FLAMING CHICKEN

Spicy batter coated chicken fillet pieces, peri-peri mayonnaise, 'Frank's Original' hot sauce & dressed salad garnish.

£9

PRAWN COCKTAIL

Cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large Crevette & served with granary bread.

£10
GF* DF*

PARFAIT OF THE DAY

Ask your server for today's flavour.
Granary toast, red onion chutney and dressed salad garnish.

£9

FALAFEL

Homemade fluffy yet crispy falafels.
Tzatziki, sweet chilli sauce & dressed salad garnish.

£8.5
V VE*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

PUB LUNCHES & PIRA GRILL MENU

WHITE HORSE BURGER

Beef or vegan patties inside a toasted brioche bun.
With chips & red onion burger relish on the side.

£14.5
GF* DF*
V* VE*

Choose from:

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince (gf) (df)

Vegan vegetable patty made with pea protein (v) (ve) (gf) (df)



TOPPINGS

Lettuce | Tomato | Dill Pickle Gherkins | Sliced Red Onion
BBQ Sauce | Chilli Jam | Club 21 Sauce

Free to add

Monterey Jack | Grade A Stilton | Brie | Swiss Emmental | Taleggio
Dry Cured Streaky Bacon

£1.5

Extra 7oz beef patty

£4

WRAPS

£14

Filled warm flour tortillas from the choice of filling below.
Served with chips and a salad garnish.

Choose your filling:

Chicken Caesar: Fried spicy battered chicken fillet pieces & Parmesan Caesar salad

Mushroom: Sliced Portobello mushroom baked in garlic butter, halloumi cheese, mayo, sweet chilli sauce and cos lettuce

Falafel: Homemade fluffy warm falafels, jalapeño houmous, red onion, cos lettuce & tzatziki

CAJUN CHICKEN

£18

Chargrilled free-range English chicken breast marinated in Creole Cajun spices.
Chips, parmesan Caesar salad and homemade coleslaw.

GF* DF*

STEAK FRITES

£25

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher.
Flattened & grilled. Chips & dressed butterhead salad.

GF DF*

Choose your steak seasoning or sauce:

Flaky sea salt & black pepper | Melted garlic butter | Montréal seasoning

HAM & EGGS

£14

Sliced local roast ham, chips, petit pois, two Burford Brown fried eggs. Piccalilli on the side.

GF DF

MUSSELS

£14

Scottish mussels in chilli, garlic, parsley, white wine and cream. With freshly baked baguette.
Just ask to leave out the chilli if you don't like spice.

GF* DF*

SCAMPI

£19

Finest whole, sweet langoustine tails in a light & crispy batter.
Chips, petit pois, lemon & tartare.

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OUR FAVOURITE

CROQUES

£14

The classic French hot sandwich – a Dijon mustard béchamel with cayenne and tabasco layered with gruyère cheese. Baked until golden with chips & dressed salad garnish.

All Croques come with gruyère cheese and our flavour packed Dijon cheese béchamel, but you will need to choose your main filling:

Monsieur with smoked ham.

Forestière with sliced mushrooms. V

Blushed Rarebit with sundried tomatoes. V

Add a fried Burford Brown egg on top for 90p

PANTRY KITCHEN

CLASSIC SANDWICHES

£8.5

Choose your Hobb's House Bakery bread: White, Granary or toasted Ciabatta
Served with salad garnish & salted crisps (upgrade to some fries for £3)

- Cheese | Vintage local Barber's Cheddar cheese & ploughman's pickle v
- Ham | Sliced roast local ham & wholegrain mustard
- Salmon | Scottish smoked salmon, cream cheese & cucumber
- Prawn | Royal Greenland prawns in Marie Rose sauce & chopped romaine lettuce
- Beef | Roast Aberdeen Angus Sirloin of beef & horseradish

DELI SANDWICHES

£10

Choose your Hobb's House Bakery bread: White, Granary or toasted Ciabatta
Served with salad garnish & salted crisps (upgrade to some fries for £3)

- Garlic & Paprika Chicken | Shredded roast chicken breast, grated Vintage local Cheddar, smoked paprika & garlic mayo and chopped romaine lettuce.
- B.L.C | Smoked streaky bacon, little gem lettuce, sliced roast chicken breast & mayo.
- B.L.T | Smoked streaky bacon, little gem lettuce, seasoned sliced beef tomato and mayo.
- Beef & Stilton | Roast Aberdeen Angus Sirloin of beef, Grade A Stilton, horseradish, mayo & green leaves.

SIDES

Garlic bread	£4.5
Cheesy garlic bread	£4.7
Bread & butter	£3.5
Onion rings	£4
Chips	£4.5
Mash	£4.5
Parmesan mash	£4.7
Halloumi	£4
Side salad	£4
Extra veg	£4
Minted peas	£3.5
Garlic mushrooms	£4.5
Coleslaw	£3.5

SAUCES

Roast Beef Gravy	£2.5
Roast Chicken Gravy	£2.5
Peri-Peri Mayo /	£0.5
Garlic & Paprika Mayo	£0.5
Chipotle Chilli Jam /	£0.5
Thai Sweet Chilli Sauce /	£0.5
Frank's Red Hot Buffalo Sauce //	£0.5
Mega Hot Sauce //////////////	£0.5

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PANTRY KITCHEN

SALAD BOWLS

CAJUN CAESAR

Sliced chargrilled Cajun marinated chicken breast (served hot).
Streaky smoked bacon, romaine lettuce in Caesar dressing, grated & shaved Parmesan and herb roasted croutons.

£18
GF*

BLUE WALDORF

Crumbled grade A Stilton, caramelised walnuts, sliced pear, dressed salad leaves, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF*
V

SMOKED SALMON

Scottish smoked salmon, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF

FALAFEL

Homemade crispy and fluffy falafels, jalapeño houmous, dressed salad leaves, peppers, carrot, olives, red onion, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF
V VE

PRAWN

Royal Greenland prawns in our homemade Marie Rose sauce, whole Crevette, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF

COLD PLATES

PARFAIT

A large lunchtime helping of parfait of the day, red onion chutney, dressed mixed leaf & sliced beetroot salad and granary toast, red onion chutney.

£12

PLOUGHMANS

Pickled onions, celery batons, cherry tomatoes, chutney/pickle, sliced apple, homemade coleslaw, dressed mixed salad and sliced bread.

GF* DF*
V* VE*

Choose from:

- Vintage local Barber's Cheddar gf v
- Sliced roast local ham gf df
- Brie gf v
- Grade A Stilton gf v

One Item £13
Two Items £14
Three Items £15

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TEA & COFFEE

TEAS

LEAF TEA

Breakfast/Everyday Black
Green
Earl Grey
Peppermint
£3

FRUIT TEA

Berry
Strawberry
Mango
Citrus
£3.5

MILKS

DAIRY

semi-skimmed
whole

NON-DAIRY

oat
+30p

SYRUPS

salted caramel
french vanilla
butterscotch
white chocolate
hazelnut
pumpkin spice
+50p

COFFEE

HOT

Americano
espresso and hot water
£2.5

Latte
espresso and steamed milk
£3

Cappuccino
espresso, steamed milk & foam and chocolate dusting
£3

Espresso
concentrated coffee made from ground roasted beans
£2

Doppio
double espresso
£3

Flat White
doppio and steamed milk
£4

Mocha
espresso, chocolate and steamed milk
£4

Hot Chocolate
chocolate and steamed milk
£3

ICED

Americano
espresso, cold water and ice
£3

Latte
espresso, cold milk and ice
£3

kindly be aware that all beverages are crafted using semi-skimmed dairy milk by default, unless otherwise specified

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