



W I N T E R L U N C H M E N U

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

A P P E T I S E R S

B R E A D & O I L

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

£4.5
V VE*
GF* DF*

O L I V E S

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

£4.5
V VE
GF DF

P I T T A & H O U M O U S

Toasted pitta bread with our homemade jalapeño houmous.

£4.5
V VE
GF* DF

S T A R T E R S

S C A M P I

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

£10

F L A M I N G C H I C K E N

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

£9

P R A W N C O C K T A I L

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

£10
GF* DF*

P A R F A I T O F T H E D A Y

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

£9

F A L A F E L

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)



Free to add

TOPPINGS

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

Monterey Jack | Grade A Stilton | Brie | Swiss Emmental | Taleggio
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 & grilled. Chips & dressed butterhead salad.
Choose your steak seasoning or sauce:

£25
GF DF*

Just Seasoned (Sea Salt & Pepper) | Garlic Butter (Melted) | Montréal Seasoning

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.

WRAPS

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

£14

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

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

£18
GF* DF*

STEAK PIE

Individual shortcrust pastry pie, filled with steak and ale.
Chips or mash, petit pois and a roast beef and red wine gravy.

£16

HAM & EGGS

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

£14
GF DF

MUSSELS

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.

£14
GF* DF*

SCAMPI

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

£19

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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 or Granary
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 or Granary
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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