



TAKEAWAY LUNCH MENU

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

WHITE HORSE BURGER

Beef, chicken or vegetarian options inside a toasted brioche bun.
With chips & homemade burger relish of the week.

£13.5
GF* DF*
V* VE*

Choose from:

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

Sliced Peri-Peri marinated free-range English chicken breast (gf) (df)

Herby portobello mushroom & roasted red pepper (v) (ve*) (gf) (df*)



ADD 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

Extra 7oz beef patty

£3

CAJUN CHICKEN

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

£16
GF* DF*

STEAK FRITES

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

£25
GF DF*

Choose your steak flavouring:

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

Add a sauce | £3

Café de Paris Butter (our own secret recipe from the Café de Paris in Geneva) | Chimichurri Sauce

**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.**

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

STEAK PIE

£14.5

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

SCAMPI

£17

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

WRAPS

£12.5

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 & homemade tzatziki

CROQUES

£12.5

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

CLASSIC SANDWICHES

£7

Choose your Hobb's House Bakery bread: White or Granary

- 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

£8.5

Choose your Hobb's House Bakery bread: White or Granary

- 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 & mayo.
- Beef & Stilton | Roast Aberdeen Angus Sirloin of beef, Grade A Stilton, horseradish, mayo & green leaves.

S I D E S

Available for lunch and evening takeaways

S I D E SChips / £3.5 VE DF GFGarlic Bread / £4 V GF*Cheesy Garlic Bread / £4.2 V GF*Onion Rings V

- 8 pieces / £4
- 12 pieces / £6

Spicy Chicken Pieces

- 4 pieces / £6
- 8 pieces / £10

Battered Whitby Scampi

- 8 pieces / £9
- 12 pieces / £12

E X T R A SCream / £1 V GFCustard / £1 V GF**R E D W I N E** GF

Cabernet Sauvignon, Chile 750ml / £15

Petit Oiseau, France 750ml / £15

V D E S S E R T S

Homemade Cheesecake / £7

Chocolate Brownie / £7

Sticky Toffee Rum Pudding / £7

VE GF DF **S O F T D R I N K S**

Coca-Cola can 330ml / £1.5

Diet Coke can 330ml / £1.5

Coke Zero can 330ml / £1.5

Sprite can 330ml / £1.5

Fanta can 330ml / £1.5

Appletiser can 250ml / £1.5

GF **W H I T E W I N E**

Sauvignon Blanc, Chile 750ml / £15

Chardonnay, Chile 750ml / £15

Pinot Grigio, Italy 750ml / £15

GF **R O S É W I N E**

Petit Oiseau Blush, France 750ml / £15

White Zinfandel, USA 750ml / £15

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