



# SPRING 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

### HALLOUMI

Cypriot halloumi (PDO) sticks fried in a light and crispy panko breadcrumb, salad garnish & Thai sweet chilli sauce for dipping.

£8  
V

### BAKED CAMEMBERT

Baked French Camembert D'Isigny Ste Mère cheese scored with garlic, rosemary & EVOO.  
Baked French baguette and homemade chutney. (Share between two)

£15  
V

### FLAMING CHICKEN

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

£9.5

### 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.

£9.5

### FALAFEL

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

£9  
V VE\*

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available

# PUB LUNCHES & PIRA GRILL MENU

## WHITE HORSE BURGER

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

£15.5  
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)

## ADD TOPPINGS

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 | 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.

£28  
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.**

## WRAPS

£15

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

Falafel & Halloumi | Homemade fluffy warm falafels, panko breadcrumbed halloumi sticks,  
jalapeño houmous, red onion, cos lettuce & homemade 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.

£15  
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.

£15  
GF\* DF\*

## SCAMPI

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

£19

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available

# OUR FAVOURITE

## CROQUES

£15

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 & 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 fries (breaded)	£6
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

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available

# 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 £14  
Two Items £15  
Three Items £16

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available

# 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

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available