



# W I N T E R E V E N I N G M E N U

Wednesday, Thursday, Friday & Saturday  
6pm - 8:45pm

## 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 jalapeño houmous.

£4.5  
V VE  
GF\* DF

## S T A R T E R S

### G A R L I C M U S H R O O M S

Creamy white wine, garlic & tarragon, baby button & chestnut mushrooms.  
Baked French baguette for dipping.

£8  
V GF\*

### S C A M P I

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

£10

### S O U P O F T H E D A Y

Homemade soup of the day & a thick slice of Hobb's House bread.

£8  
V GF\*

### B A K E D C A M E M B E R T

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

£15  
V

### 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, this week's batch of homemade 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\* DF\*

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available

# PIRA GRILL MENU

Our Spanish PIRA Oven, comes direct from Barcelona. Fuelled by charcoal, the unique indoor barbecue-oven gives a flame grilled flavour.

## WHITE HORSE BURGER

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

£14.5  
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 | Chillli 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

## CAJUN CHICKEN //

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

£18  
GF\* DF\*

## 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.**

## 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
Side salad	£4
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 Chillli Jam //	£0.5
Thai Sweet Chillli Sauce //	£0.5
Frank's Red Hot Buffalo Sauce //	£0.5
Mega Hot Sauce //////////////	£0.5

V  
Vegetarian

VE  
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\*  
Adjustment Available



# FAVOURITES & SPECIALS

## HAM & EGGS

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

£14  
GF DF

## BEEF CHILLI

Homemade chilli with Aberdeen Angus Sirloin mince, peppers, onions, tomatoes,  
kidney beans, fresh chill, fresh garlic & spices.  
Long grain rice, sour cream & chive and quesadilla.

£18  
GF\* DF\*

## FIVE BEAN CHILLI

Homemade chilli with five beans: black, butter, cannellini, kidney and borlotti.  
Red peppers, onions, tomato, fresh chilli and garlic & spices.  
Long grain rice, sour cream & chive and quesadilla.

£16  
V VE\*  
GF\* DF\*

## CONFIT DUCK

Homemade slow-cooked French confit duck leg, with tender meat that falls off the  
bone and crispy skin.  
Buttery mashed potato, steamed greens and sauce of the day.

£26  
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

## SCAMPI

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

£19

## MUSSELS

Scottish mussels in white wine, garlic, chilli flakes, parsley & cream. With baked  
French baguette. - Just ask to leave out the chilli if you don't like spice!

£14  
GF\*

## FALAFEL BURGER

Homemade fluffy & crispy falafels, jalapeño houmous, red onion, lettuce & sweet chilli  
sauce in a toasted brioche bun.  
Chips & homemade tzatziki on the side.

£17  
GF\* DF\*  
V VE\*

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available