



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

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 jalapeño houmous.	£4.5 V VE GF* DF

S T A R T E R S

CREVETTES 🍴 Starter portion of king prawns with tail meat exposed, sautéed in butter, chilli, garlic & lemon. Granary bread & salad garnish.	£12 GF* DF*
SOUP OF THE DAY Homemade soup of the day & a thick slice of Hobb's House bread.	£8 V GF*
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, this week's batch of homemade 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

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 | 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

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.

£25
GF DF*

Choose your steak flavouring:

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

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 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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FAVOURITES & SPECIALS

GUINNESS AND STEAK CASSEROLE	£18
Prime English braising steak long-slow-cooked in a hearty traditional English homemade casserole made with Guinness 0.0, onions, garlic, thyme & chantenay carrots. Homemade suet dumplings, buttery mashed potato & petit pois.	
STEAK PIE	£16
Individual shortcrust pastry pie, filled with steak and ale. Chips <u>or</u> mash, petit pois and a roast beef and red wine gravy.	
BEEF CHILLI 🍴	£18 GF* DF*
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.	
FIVE BEAN CHILLI 🍴	£16 V VE* GF* DF*
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.	
CONFIT DUCK	£26 GF DF*
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.	
COD & CHIPS	£19 GF* DF
Start Bay line caught fresh & flaky Cod fillet, in a crispy light panko breadcrumb. Chips, petit pois, tartare & lemon.	
CREVETTES 🍴	£21 GF DF*
Mains portions of king prawns with tail meat exposed, sautéed in butter, chilli, garlic & lemon. Skinny French frites & dressed butterhead salad.	
SCAMPI	£19
Finest whole, sweet langoustine tails in a light & crispy batter. Chips, petit pois, lemon & tartare.	
MUSSELS 🍴	£14 GF*
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!	
FALAFEL BURGER	£17 GF* DF* V VE*
Homemade fluffy & crispy falafels, jalapeño houmous, red onion, lettuce & sweet chilli sauce in a toasted brioche bun. Chips & tzatziki on the side.	

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