



# W I N T E R & S P R I N G L U N C H M E N U

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

## L I G H T B I T E S & S T A R T E R S

### B R E A D & O I L £4

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping.  
V VE\* GF\* DF\*

### O L I V E S £4

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

### P I T T A & H O U M O U S £4

Toasted pitta bread with jalapeño houmous. V VE GF\*

### S C A M P I £10

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

### F L A M I N G C H I C K E N £8.5

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

### P R A W N C O C K T A I L £10

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

### B U R R A T A C A P R E S E £8.5

Torn creamy Italian burrata cheese, sliced tomato, fresh basil, pesto, extra virgin olive oil & balsamic syrup. V GF

### F A L A F E L £8.5

Homemade fluffy yet crispy falafels. With tzatziki, sweet chilli sauce & dressed salad garnish.  
V VE\*

### S O U P £8

Homemade, heart warming soup of the day. With white or granary bread & butter.

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

—\*  
Adjustment Available



# CLASSIC PUB LUNCHEES

## WHITE HORSE BURGER £14.5

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with seasoned beef tomato & lettuce in a toasted brioche bun, with a red onion burger relish on the side. **GF\* DF**

### ADDONS

Monterey Jack		£1.5 per item
Grade A Stilton		
Burrata		
Bath Soft		
Swiss Emmental		
Dry Cured Streaky Bacon		
Extra 7oz beef patty		£4 per patty

## WRAPS £14

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

### FILLING CHOICES

**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 £18

Chargrilled Cajun marinated chicken breast.

With chips, parmesan Caesar salad and homemade coleslaw. **GF\* DF\***

## STEAK FRITES £25

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher.

Flattened, grilled and topped with tarragon garlic butter.

Served with chips & dressed butterhead leaf salad. **GF DF\***

*N.B. The steak can only be served at one temperature, between medium-rare to medium. If you really want to commit steak-blasphemy, we can leave it on the grill and cremate it until it's well done.*

## HAM & EGGS £14

Sliced local roast ham, chips, petit pois, two Burford Brown fried eggs.

Piccalilli on the side. **GF DF**

## COD & CHIPS £19

Dorset coast line caught cod fried in panko crispy breadcrumb.

With chips, petit pots, lemon & tartare sauce. **GF\***

## SCAMPI £19

Finest whole, sweet langoustine tails in a light & crispy batter.

With chips, petit pots, lemon & tartare sauce.

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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 special béchamel, but you will need to choose your main filling:

**Monsieur** with smoked ham.

**Forestière** with mushrooms. **V**

**Blushed Rarebit** with sundried tomatoes. **V**

Add a fried Burford Brown egg on top for 90p

## PANTRY KITCHEN

### SANDWICHES *gf\**

*Choose your Hobb's House Bakery bread: White, Granary, Sourdough or toasted Ciabatta  
Served with salad garnish & salted crisps (upgrade to some fries for £3)*

### CLASSICS

£8.5

Vintage Cheddar cheese & ploughman's pickle **v**

Sliced Roast local ham & wholegrain mustard

Scottish smoked salmon, cream cheese & cucumber

Royal Greenland prawns in Marie Rose sauce & cos lettuce

Roast Aberdeen Angus Sirloin of beef & horseradish

### DELI

£10

**Garlic & Paprika Chicken:** Shredded roast chicken in a smoked paprika & garlic mayo, grated Cheddar and romaine lettuce.

**New York Deli:** Pastrami, dill pickle, Swiss Emmental, Dijon mustard and mayo.

**B.L.T:** Smoked streaky bacon, cos lettuce, seasoned sliced beef tomato and mayo.

**Beef & Taleggio:** Roast Aberdeen Angus Sirloin of beef, Taleggio cheese, horseradish, mayo & rocket.

## SIDES

Garlic bread – 4.5  
Cheesy garlic bread – 4.7  
Bread & butter – 3.5  
Onion rings – 4  
Gravy – 3

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Minted peas – 3.5  
Garlic Mushrooms – 4.5  
Chips – 4.5  
Mash – 4.5

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Parmesan mash – 5  
Halloumi – 4  
Side salad – 4  
Extra veg – 4  
Coleslaw – 3.5

**\***  
Adjustment Available



# PANTRY KITCHEN

## SALAD BOWLS

### CAJUN CAESAR £18

Sliced chargrilled Cajun marinated chicken breast (served hot).  
Streaky smoked bacon, romaine lettuce in Caesar dressing, grated & shaved Parmesan and herb roasted croutons. **GF\***

### BLUE WALDORF £18

Crumbled grade A Stilton, caramelised walnuts, sliced pear, slice apple, dressed salad leaves, pumpkin & sunflower seeds and homemade coleslaw. **GF V**

### PRAWN MARIE ROSE £18

Royal Greenland prawns in our homemade Marie Rose sauce, whole Crevette, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw. **GF DF**

### SMOKED SALMON £18

Scottish smoked salmon, dressed salad leaves, cornichons, capers, pumpkin & sunflower seed and homemade coleslaw. **GF DF**

### FALAFEL £18

Homemade crispy and fluffy falafels, jalapeño houmous, dressed salad leaves, peppers, carrot, olives, red onion, pumpkin & sunflower seeds and homemade coleslaw. **DF V VE**

## COLD PLATES

### PARFAIT £12

A large lunchtime helping of smooth chicken liver parfait, red onion chutney, dressed mixed leaf & sliced beetroot salad and granary toast. **GF\* DF**

### PLOUGHMANS

Pickled onion, celery batons, cherry tomatoes, chutney/pickle, sliced apple, homemade coleslaw, dressed mix salad and sliced bread. **GF\* DF\* V\* VE\***

One Item  
£12

Two Items  
£13

Three Items  
£14

Choose from:

Vintage local Cheddar **gf v**

Roast local ham **gf df**

Bath Soft **gf v**

Grade A Stilton **gf v**

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# TEA & COFFEE

## TEAS

### LEAF TEA

Breakfast/Everyday Black  
Green  
Earl Grey  
Peppermint  
Rooibos  
£3

### FRUIT TEA

Berry  
Strawberry  
Mango  
Citrus  
£3.5

## FAVES

Kinder Bueno Latte  
*espresso, steamed milk, white  
chocolate & hazelnut syrups*  
£4

White Choca Mocha  
*espresso, steamed milk, white  
chocolate and white chocolate syrup*  
£4

Vanilla Noisette Latte  
*espresso, steamed milk, french  
vanilla & hazelnut syrups*  
£4

Gold Bar Latte  
*espresso, steamed milk, salted  
caramel & white chocolate syrups*  
£4

## MILKS

### DAIRY

semi-skimmed  
whole

### NON-DAIRY

oat  
soya  
almond  
+20p

## 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

## SYRUPS

salted caramel  
french vanilla  
butterscotch  
white chocolate  
hazelnut  
pumpkin spice  
+50p

*kindly be aware that all beverages are crafted using semi-skimmed dairy milk by default,  
unless otherwise specified*

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