



SPRING EVENING MENU

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

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-homemade 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.
Homemade tzatziki, sweet chilli sauce & dressed salad garnish.

£9
V VE*

V VE DF GF *

Vegetarian Vegan Dairy Free Gluten Free Adjustment Available

Please inform a member of staff if you have any allergies or intolerances. Not all ingredients may be listed in the descriptions.

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

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

£15.5
GF* DF*
V* VE*



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.

Choose your steak flavouring:

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

£28
GF DF*

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 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

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L I G H T E R S U P P E R S

F A L A F E L S A L A D

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

£18
DF
V VE*

M U S S E L S

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!

£15
GF*

P L O U G H M A N S S U P P E R

Pickled onions, celery batons, cherry tomatoes, chutney/pickle, sliced apple, homemade coleslaw, dressed mixed salad and sliced bread.

GF* DF*
V*

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



F A V O U R I T E S & S P E C I A L S

C O D & C H I P S

Start Bay line caught Cod fillet, in a crispy light panko breadcrumb.
Chips, petit pois, tartare & lemon.

£19
GF* DF

S T E A K P I E

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

£16

S C A M P I

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

£19

V E G G I E B U R G E R S

Falafel, halloumi or both stacked on jalapeño houmous, red onion, lettuce & sweet chilli sauce in a toasted brioche bun.
Chips & homemade tzatziki on the side.

V VE*

Choose from:

Homemade crispy warm falafels (4) (v) (ve)	£17
Lightly homemade panko breadcrumbed Cypriot halloumi sticks (4) (v)	£17
Or both: Falafels (2) & halloumi sticks (2) (v)	£17