



SUMMER 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

FLAMING CHICKEN

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

£8.5

PRAWN COCKTAIL

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

£10
GF* DF*

PARFAIT

Smooth chicken liver parfait.
Granary toast, red onion 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 & red onion burger relish on the side.

£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*)

Vegan vegetable patty made with pea protein (v) (ve) (gf) (df)

TOPPINGS

Lettuce | Tomato | Dill Pickle Gherkins | Sliced Red Onion Free to add
BBQ Sauce | Chilli Jam | Club 21 Sauce

Chargrilled Pineapple Ring £0.5

Fried Burford Brown Egg | Fried Mushrooms £1

Monterey Jack | Grade A Stilton | Brie | Swiss Emmental | Taleggio £1.5
Dry Cured Streaky Bacon

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 seasoning or sauce:

Flaky sea salt & black pepper | Melted garlic butter | Montréal seasoning | Chimichurri sauce

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	£4
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

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M E A T

H A M & E G G S

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

£14
GF DF

B I R M I N G H A M B A L T I

Our take on the classic Balti, made from scratch with our special purée of onions, fresh garlic & chilli. Tandoori marinated English chicken breast, aromatic spices & red capsicum pepper. With basmati rice, poppadom, naan & mango chutney.

£18

C O N F I T D U C K

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

£24
GF DF*

S T E A K P I E

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

£16

F I S H

S M O K E D S A L M O N S A L A D

Scottish smoked salmon, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF

L O U I S I A N A F I S H N ' S H R I M P

Start Bay line caught Cod goujons in Cajun Panko breadcrumb, spicy battered king prawns. Chips, butterhead leaf salad & Peri-Marie mayo.

£20
GF* DF*

V E G E T A R I A N | V E G A N

M U S H R O O M S H A K S H U K A 🍴

Baby mushrooms in our homemade Shakshuka sauce, made from tomatoes, pepper, onions, harissa and Maghrebi spices. Baked with a Taleggio cheese and panko breadcrumb topping. Chips or garlic bread & dressed mixed leaf salad.

£17
GF* DF*
V VE*

F A L A F E L B U R G E R

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

£17
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V VE*

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