Signature dishes, house favourites & chefs pick

WHITE HORSE INN
MARK / SOMERSET / EST. 2014

LOCALLY SOURCED
The very best seasonal produce from our Somerset suppliers

AUTUMN LUNCH MENU

THE NOVEMBER EDIT

Wednesday - Saturday | 12pm - 2pm

Freshly prepared in our kitchen using carefully sourced British produce from trusted local suppliers, seasonal ingredients & homemade recipes

Please allow a little extra time during busy periods, everything is cooked to order.

APPETISERS



Bread & Oil — £5.5
Hobb's House bread, Extra Virgin Tuscan olive oil & balsamic syrup
v ve gf* df

Olives — £5.5
Chalkidiki & Kalamata olives, red pepper & garlic marinated in Herbes de Provence
v ve gf df

Pitta & Houmous — £5.5
Warm toasted pitta bread & smooth jalapeño houmous
v ve gf* df

STARTERS

Scampi — £10
Wholetail Whitby extra large golden crumbed langoustine scampi, house tartare sauce
gf*

Southern Fried Chicken — £10
Southern-spiced, crispy chicken fillet strips, homemade garlic ranch mayo & 'Frank's Original' hot sauce



Smoked Salmon — £12
Traditionally oak smoked salmon, gravadlax dressing, Hobbs House bread & dressed seasonal leaves
gf* df

Falafel — £9
Crisp homemade falafel, house tzatziki & Thai sweet chilli
v ve*

Halloumi — £9
Homemade crispy panko-coated Cypriot halloumi fries, Thai sweet chilli dipping sauce
v

Prawn Cocktail — £12
Our signature starter. Cold-water prawns in our Marie Rose and Cognac sauce, whole king prawn & Hobbs House bread
gf* df

V Vegetarian | VE Vegan | DF Dairy Free | GF 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.

PUB MAINS

Steak Frites
£30
gf df*

10 oz 28 day dry aged, chargrilled Aberdeen Angus sirloin steak,
skinny fries & dressed seasonal leaves
Served medium-rare unless otherwise specified



Choose your steak finishing, flavour or sauce:
Plain • Salt & Pepper • Montréal Steak Seasoning • Melted Garlic Butter

White Horse Burger
£16.5
gf* df*

Our signature 7oz Aberdeen Angus sirloin and short rib burger, toasted brioche bun
skinny fries, weekly house burger relish

Build Your Burger

Choose your salad toppings:
Lettuce • Tomato • Red Onion • Pickled Gherkins ..... Inc.

Choose one house sauce:
BBQ • Chipotle Chilli Jam • White Horse Burger Sauce ..... Inc.

Add:
Monterey Jack • Brie • Gruyère • Stilton £1.5
Dry Cured Streaky Bacon £1.5
Extra Beef Patty £4.0

Cajun Chicken
£18
gf* df*

Chargrilled free-range English chicken breast marinated in Creole Cajun spices,
chunky chips or skinny fries, parmesan Caesar salad & house coleslaw

Scampi
£19
gf* df*

Wholetail Whitby extra large golden crumbed langoustine scampi, chunky chips, petit pois &
house tartare sauce

Mussels
gf*

Scottish mussels in chilli, garlic, parsley, white wine & cream
Don't like chilli? Just ask and we can leave it out!



With:
Warm French Baguette £16.5
Skinny Fries £17.5
Baguette & Fries £19.5

Ham & Eggs
£16.5
gf df

Sliced local roast ham, chunky chips, petit pois, fried Burford Brown eggs, piccalilli

Angus Beef or Five Bean Chilli
v* ve*
gf* df*

Choose Aberdeen Angus Beef or Five-bean Veggie/Vegan Chilli - both homemade with peppers,
onions, chillies, tomatoes, kidney beans & spices. With sour cream &. chive

With:
Hobbs House Bread £15
Chips or Fries £16
Bread & Chips or Fries £17

SIDES

Chunky Chips £5

Skinny Fries £5

House Coleslaw S £2.5 | M £3.9 | L £5

Hobb's House Bakery Bread & Butter
White or granary with Netherend salted butter
1 slice £2 | 2 slices £3.5

Garlic Bread | Cheesy £6 | £7.5

Onion Rings 8 £5 | 12 £6.9

Salad Side £3.5 | Regular £6.5 | Sharing £8.5

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FROM THE PANTRY

Blue Waldorf Salad — £18
Crumbled mature Stilton, caramelised walnuts, pear & house coleslaw
v gf

Cajun Caesar Salad — £18
Chargrilled Cajun chicken breast, streaky smoked bacon, parmesan Caesar salad, homemade herb roasted croutons & house coleslaw
gf*

Prawn Marie Rose Salad — £18
Cold-water prawns in our Marie Rose & Cognac sauce, whole king prawn, cornichons, capers & house coleslaw
gf*



Falafel or Halloumi Salad — £18
Our homemade crispy falafels or panko halloumi sticks (or both), jalapeño houmous, olives, red onion & house coleslaw
v ve* df*

Ploughmans
Pickled onions, celery batons, cherry tomatoes, chutney/pickle, apple, pear, house coleslaw, caramelised walnuts, dressed seasonal leaves & Hobbs House bread
v gf* df*

Choose from:
- Vintage local Barber's Cheddar (gf v)
- Sliced roast local ham (gf df)
- Mature Stilton (gf v)

One Item £16
Two Items £17.5
Three Items £19

SANDWICHES

Sandwiches on either White or Granary buttered Hobb's House Bakery bread
Dressed seasonal leaves & salted crisps | **Upgrade from crisps to chunky chips or skinny fries for £3.5**

Prawn Marie Rose — £10
Cold-water prawns in our house Marie Rose & Cognac sauce. chopped romaine lettuce
gf* df*

Cheddar — £9
Barber's Vintage crumbly Cheddar & pickle
v gf*

Ham — £9
Local sliced roast ham & wholegrain mustard
gf* df*



Roast Beef — £10
Aberdeen Angus sirloin, sea salt, cracked black pepper & horseradish cream
Add mature Stilton for £1.5
gf* df*

BLT — £10
Smoked streaky bacon, lettuce, English beef tomato & mayo
gf* df*

CROQUES

The classic French oven baked sandwich - layered with a Dijon, cayenne, Worcestershire & Tabasco béchamel and Swiss & French gruyère cheeses with your filling of choice — £16.5
Skinny fries & dressed seasonal leaves
v*
N.B. Made from scratch and baked fresh to order. Not a quick toastie, but a proper Croque!

Choose your Croque filling:

The Classic Croque Monsieur | With smoked ham

Forestière | With sliced baby button mushrooms (v)

Make it a Madame?

Top any Croque with a fried Burford Brown egg | £1
(Traditionally, adding an egg turns a Croque Monsieur into a Croque Madame, the egg resembles a lady's hat!)

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