



Signature dishes,
house favourites
& chefs pick



LOCALLY SOURCED
The very best seasonal produce
from our Somerset suppliers.

S U M M E R E V E N I N G M E N U

THE AUGUST EDIT

Wednesday - Saturday | 6pm - 9pm

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

Hobb's House bread, Extra Virgin Tuscan olive oil & balsamic syrup

£5.5
v ve gf* df

Olives

Chalkidiki & Kalamata olives, red pepper & garlic marinated in Herbes de Provence

£5.5
v ve gf df

Pitta & Houmous

Warm toasted pitta bread & smooth jalapeño houmous

£5.5
v ve gf* df



STARTERS



Scampi

Wholetail Whitby extra large golden crumbed langoustine scampi, house tartare sauce

£10
gf*

Southern Fried Chicken✓

Southern spiced batter coated chicken fillet strips, house-made peri-mayo & 'Frank's Original' hot sauce

£10

Smoked Salmon

Traditionally oak smoked salmon, gravadlax dressing, Hobbs House bread & dressed seasonal leaves

£12
gf* df

Falafel

Crisp homemade falafel, house tzatziki & Thai sweet chilli

£9
v ve*



Halloumi

Homemade crispy panko-coated Cypriot halloumi fries, Thai sweet chilli dipping sauce

£9
v



Prawn Cocktail

Our signature starter. Cold-water prawns in our Marie Rose and Cognac sauce, whole king prawn & Hobbs House bread

£12
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.

MAINS



Steak Frites

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

£30
gf df*



Choose your steak finishing or flavour:

Plain • Salt & Pepper • Montréal Steak Seasoning • Melted Garlic Butter



White Horse Burger

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

£16.5
gf* df*

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 //

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

£18
gf* df*

Scampi

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

£19
gf* df*

Mussels /

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



gf*

Veggie Burgers

Choose crisp falafel, panko halloumi, or both, layered with jalapeño houmous, lettuce, red onion
and sweet chilli sauce in a toasted brioche bun. Served with skinny fries and homemade tzatziki.

£18
v ve*

Choose from:

Homemade crispy warm falafels (v) (ve)

Lightly homemade panko breadcrumbed Cypriot halloumi sticks (v)

Or both! (v)



Hoisin Duck Salad

Homemade slow-cooked tender shredded French confit duck leg, cucumber ribbons,
watermelon, peach, pickled ginger, hoisin & soy dressing, shredded crispy duck skin,
spring onion & toasted sesame seeds

£23
gf* df

Blue Waldorf Salad

Crumbled mature Stilton, dressed seasonal leaves, house-candied walnuts & pecans,
pear & house coleslaw

£18
v gf

SIDES

Chunky Chips

£5

Skinny Fries

£5

Hobb's House Bakery Bread & Butter

White or granary with Netherend salted butter
1 slice £2 | 2 slices £3.5

Garlic Bread | Cheesy

£5 | £6.5

Onion Rings

8 £5 | 12 £6.9

House Coleslaw

S £2.5 | M £3.9 | L £5.5

Salad

Side £3.2 | Regular £5.9 | Sharing £8.5

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