



SUMMER LUNCH MENU

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

APPETISERS

BREAD & OIL £4

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

OLIVES £4

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

PITTA & HOUMOUS £4

Toasted pitta bread with jalapeño houmous. V VE GF*

STARTERS

SCAMPI £10

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

FLAMING CHICKEN £8.5

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

PRAWN COCKTAIL £10

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

PARFAIT £9

Smooth chicken liver parfait. Granary toast, red onion chutney and dressed salad garnish.

FALAFEL £8.5

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

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



PUB LUNCHES

WHITE HORSE BURGER

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince.
Chips & red onion burger relish on the side.

GF* DF
£14.5

BUILD YOUR BURGER

Lettuce
Tomato
Dill Pickle Gherkins
BBQ Sauce
Chipotle Chilli Jam
21 Club Sauce

Free to
add

Chargrilled
pineapple ring

50p

Extra 7oz
beef patty

£4

Fried
mushrooms

£1

Fried Burford
Brown Egg

£1

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

£1.5
per item

WRAPS

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

£14

— 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 free-range English chicken breast marinated in Creole Cajun spices.
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 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

MUSSELS £16

Scottish mussels in chilli, garlic, parsley, white wine and cream with fries and freshly baked
baguette. Just ask to leave out the chilli if you don't like spice. GF* DF*

SCAMPI £19

Finest whole, sweet langoustine tails in a light & crispy batter.
With chips, petit pots, lemon & tartare sauce.

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



OUR FAVE

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 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.

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

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

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

SAUCES

Chipotle Chilli Jam – 0.5 🌶️
Mega Hot Sauce – 0.25 🌶️🌶️🌶️

Garlic & Paprika Mayo - 0.5
Peri-Peri Mayo - 0.5 🌶️

Frank's Red Hot Buffalo Sauce - 0.5 🌶️

Roast Beef Gravy - 2.5
Roast Chicken Gravy - 2.5

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
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 seeds 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**

Brie **gf v**

Grade A Stilton **gf v**

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

_*
Adjustment Available

TEA & COFFEE



TEAS

LEAF TEA

Breakfast/Everyday Black
Green
Earl Grey
Peppermint
£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
+30p

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*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

Adjustment Available