



# NEW YEAR'S EVE

12pm - 5pm

## 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

### SOUP OF THE DAY

Homemade soup of the day & a thick slice of Hobb's House bread.

£8  
V GF\*

### FLAMING CHICKEN

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

£9

### 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

### 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

# MAINS

## WHITE HORSE BURGER

Homemade 7oz beef burger made with 100% Aberdeen Angus sirloin & short rib mince inside a toasted brioche bun.

With chips & homemade burger relish of the week.

£15.5  
GF\* DF\*  
V\* VE\*

## ADD TOPPINGS

Lettuce | Tomato | Dill Pickle Gherkins | Sliced Red Onion  
Choice of one sauce: BBQ Sauce | Chilli Jam | Club 21 Sauce | Cranberry

Free to add

Monterey Jack | Grade A Stilton | Brie | Gruyère  
Dry Cured Streaky Bacon

£1.5

## STEAK FRITES

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. Flattened & chargrilled. Chips & dressed butterhead leaf house salad.

Choose your steak flavouring:

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

Add a homemade sauce | £3

Peppercorn | Blue Cheese | Chimichurri

£28  
GF DF\*

## CAJUN CHICKEN

Chargrilled free-range English chicken breast marinated in Creole Cajun spices. Chips, parmesan Caesar salad and homemade coleslaw.

£18  
GF\* DF\*

## VEGGIE BURGERS

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

## FIVE BEAN CHILLI

Homemade veggie chilli with five different beans, peppers, onions, tomatoes & spices. Served with a pail of chips, rice or Hobb's House bakery bread, soured cream & chive.

£15  
GF DF\*  
V VE\*

## SCAMPI

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

£19

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available



# MAINS

## CROQUES *(kroks)*

The classic French hot sandwich – a Dijon mustard béchamel with cayenne, Worcestershire and tabasco and Swiss & French gruyère cheeses layered as a toasted sandwich. Baked until golden, with chips & our house salad garnish.

### THE ORIGINAL CROQUE MONSIEUR

With smoked ham

£15

### FORESTIÈRE

With sliced baby button & chestnut mushrooms

£15

V

### BLUSHED RAREBIT

With English heritage & sun-blushed tomatoes

£15

V

### MAKE IT A MADAME?

Top any Croque with a fried Burford Brown egg - just 90p.

(Traditionally, adding an egg turns a Croque Monsieur into a Croque Madame, the egg resembles a lady's hat!)

### COD & CHIPS

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

£19.5

GF\* DF

### HAM & EGGS

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

£15

GF DF

### PRAWN MARIE ROSE SALAD BOWL

Royal Greenland prawns in our homemade Marie Rose sauce, whole Crevette, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

£18

GF DF

### BEEF & STILTON SANDWICH

Roast Aberdeen Angus beef, sea salt, crack black pepper, sliced grade A Stilton, horseradish. Chips & salad garnish.

£12

DF\* GF\*

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available