



Signature dishes,
house favourites
& chefs pick



LOCALLY SOURCED
The very best seasonal produce
from our Somerset suppliers

AUTUMN LUNCH MENU

THE SEPTEMBER 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

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, crispy chicken fillet strips, homemade garlic ranch 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.

PUB 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, flavour or sauce:

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!



gf*

With:

Warm French Baguette..... £16.5

Skinny Fries..... £17.5

Baguette & Fries..... £19.5

Ham & Eggs

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

£16.5
gf df

Angus Beef or Five Bean Chilli

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

v* ve*
gf* df*

With:

Hobbs House Bread..... £15

Chips or Fries..... £16

Bread & Chips or Fries..... £17

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

£6 | £7.5

Onion Rings

8 £5 | 12 £6.9

House Coleslaw

S £2.5 | M £3.9 | L £5

Salad

Side £3.5 | Regular £6.5 | Sharing £8.5

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.

FROM THE PANTRY



Blue Waldorf Salad

Crumbled mature Stilton, caramelised walnuts, pear & house coleslaw

£18
v gf

Cajun Caesar Salad

Chargrilled Cajun chicken breast, streaky smoked bacon, parmesan Caesar salad, homemade herb roasted croutons & house coleslaw

£18
gf*

Prawn Marie Rose Salad

Cold-water prawns in our Marie Rose & Cognac sauce, whole king prawn, cornichons, capers & house coleslaw



£18
gf*

Falafel or Halloumi Salad

Our homemade crispy falafels or panko halloumi sticks (or both), jalapeño houmous, olives, red onion & house coleslaw

£18
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

Cold-water prawns in our house Marie Rose & Cognac sauce. chopped romaine lettuce

£10
gf* df*

Cheddar

Barber's Vintage crumbly Cheddar & pickle

£9
v gf*

Ham

Local sliced roast ham & wholegrain mustard

£9
gf* df*



Roast Beef

Aberdeen Angus sirloin, sea salt, cracked black pepper & horseradish cream
Add mature Stilton for £1.5

£10
gf* df*

BLT

Smoked streaky bacon, lettuce, English beef tomato & mayo

£10
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
Skinny fries & dressed seasonal leaves

£16.5
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!)

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.