



# SPRING EVENING MENU

Wednesday, Thursday, Friday & Saturday  
6pm - 8:45pm

## APPETISERS

### BREAD & OIL

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping.

£5.5  
V VE  
GF\* DF

### OLIVES

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

£5.5  
V VE  
GF DF

### PITTA & HOUMOUS

Toasted pitta bread with houmous.

£5.5  
V VE  
GF\* DF

## STARTERS

### SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup

£12  
GF\* DF

### SCAMPI

Finest extra large breaded whole, sweet Whitby langoustine tail scampi.  
With house salad garnish & tartare sauce.

£10

### SOUP OF THE DAY

Ask for today's flavour of our delicious homemade soup, with homemade crutons.  
Thick slice of Hobb's House bread.

£8

### HALLOUMI

Cypriot halloumi-homemade sticks fried in a light and crispy panko breadcrumb.  
Salad garnish & Thai sweet chilli sauce for dipping.

£8.5  
V

### FLAMING CHICKEN

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

£9.5

### PRAWN COCKTAIL

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

£10  
GF\* DF

### FALAFEL

Homemade fluffy yet crispy falafels.  
Homemade tzatziki, sweet chilli sauce & dressed salad garnish.

£9  
V VE\*

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.

# PIRA GRILL MENU

Our Spanish PIRA Oven, comes direct from Barcelona. Fuelled by charcoal, the unique indoor barbecue-oven gives a flame grilled flavour.

## STEAK FRITES

£30  
GF DF\*

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

Creamy Peppercorn | Pepper & Blue Cheese | Chimichurri

**Please note that due to the steak being flattened out, we only serve the steak either: Blue, Medium-Rare-ish or... if you wish to commit beef-blasphemy, we can also serve it Well Done. For more sensitive taste-buds, we can also serve it plain with no seasoning (no salt & pepper) if requested.**

## WHITE HORSE BURGER

£15.5  
GF\* DF\*  
V\* VE\*

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.

## ADD TOPPINGS

Lettuce | Tomato | Dill Pickled Gherkins | Sliced Red Onion

Free to add

Choice of one sauce: BBQ Sauce | Chipotle Chilli Jam | 'Club 21' House Burger Sauce

Monterey Jack | Grade A Stilton | Brie | Gruyère

£1.5

Dry Cured Streaky Bacon

Extra 7oz beef patty

£4

## CAJUN CHICKEN //

£18  
GF\* DF\*

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

Chips, parmesan Caesar salad and homemade coleslaw.

## SIDES

Garlic bread	£5
Cheesy garlic bread	£5.5
Bread & butter	£3.5
Onion rings	£4.5
Chips	£4.5
Mash	£4.5
Parmesan mash	£5
Side salad	£5
Extra veg	£4
Buttery sweet minted peas	£3.5
Garlic mushrooms	£5
Homemade coleslaw	£3.5

## SAUCES

Roast Beef Gravy	£2.5
Roast Chicken Gravy	£2.5
Peri-Peri Mayo //	£0.5
Garlic & Paprika Mayo	£0.5
Chipotle Chilli Jam //	£0.5
Thai Sweet Chilli Sauce //	£0.5
Frank's Red Hot Buffalo Sauce //	£0.5
Mega Hot Sauce //////////////	£0.5

V

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# FAVOURITES & SPECIALS

## SCAMPI

Finest extra large, breaded whole sweet Whitby langoustine tail scampi.  
Chips, petit pois, lemon & tartare

£19  
GF\*

## MUSSELS

Scottish mussels in white wine, garlic, chilli flakes, parsley & cream.  
With baked French baguette. - Just ask to leave out the chilli if you don't like spice!

£16  
GF\*

## PIE OF THE DAY

Ask about our pie of the day!  
Chips or mash, petit pois and one of our fabulously flavourful gravies.

£16

## STUFFED MUSHROOMS

Two large open cup mushrooms stuffed with a rice, cranberry, chestnut, pumpkin seed & mushroom duxelle. Baked with a panko breadcrumb topping and cheese of your choice: Parmesan, Stilton or Gruyère.  
Served with skinny frites & dressed butterhead leaf house salad.

£16  
GF DF\*  
V VE\*

## COD & CHIPS

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

£19.5  
GF\* DF

## CONFIT DUCK

Homemade slow-cooked French confit duck leg, with tender meat that falls off the bone and crispy skin.  
Buttery mashed potato, steamed greens and sauce of the day.

£26  
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 breadcrumb Cypriot halloumi sticks (4) (v) £17
- Or both: Falafels (2) & halloumi sticks (2) (v) £17