



SPRING EVENING MENU

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

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



PIRA GRILL

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

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

CAJUN CHICKEN 🌶️

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

GF* DF*
£18

STEAK FRITES

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. Flattened & grilled.

Choose your steak flavour: *Simply seasoned* | *Garlic butter* | *Chimichurri*
With chips & dressed butterhead leaf salad.

GF DF*
£25

N.B. The steak will be cooked somewhere 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.

SIDES

- Garlic bread – 4.5
- Cheesy garlic bread – 4.7
- Bread & butter – 3.5
- Onion rings – 4

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

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

SAUCES

- Chipotle Chilli Jam – 0.5 🌶️
- Mega Hot Sauce – 0.25 🌶️🌶️🌶️
- Garlic & Paprika Mayo - 0.5

- Roast Beef Gravy - 2.5
- Roast Chicken Gravy - 2.5
- Peri-Peri Mayo - 0.5 🌶️

Frank's Red Hot Buffalo Sauce - 0.5 🌶️

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



MEAT & POULTRY

HAM & EGGS

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

GF DF*

£14

STEAK PIE

Individual shortcrust pastry pie, filled with steak and ale. With chips or mash,
petit pois and a roast beef and red wine gravy.

£16

FISH

COD

Start Bay line caught Cod, in a crispy light panko breadcrumb.
With chips, petit pois, tartar sauce and lemon.

GF* DF*

£19

MUSSELS

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*

£16

SCAMPI

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

£19

VEGETARIAN | VEGAN

MUSHROOM SHAKSHUKA

Baby mushrooms in our homemade Shakshuka sauce, made from tomatoes, pepper, onions
and Maghrebi spices. Baked with a gruyere cheese and panko breadcrumb topping.

Chips or garlic bread & dressed mixed leaf salad.

V VE* DF* GF*

£17

FALAFEL BURGER

Homemade fluffy & crispy falafels, jalapeño houmous, red onion, lettuce & sweet chilli
sauce in a toasted brioche bun. Chips & tzatziki on the side.

V VE* DF*

£17

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available