THE WHITE HORSE SUNDAY LUNCH

THE SUNDAY ROAST, DONE PROPERLY

Every Sunday | 12pm - 2pm

Our Sunday roast has been a firm favourite since we opened 12 years ago, and booking is essential, especially throughout Autumn, Winter and Spring.
All bookings require a preorder for mains. This allows our chefs to prepare the right amount of food, ensure we have your preferred choice available, cater for any dietary requirements and reduce unnecessary food waste.
By cooking more accurately, we can reduce waste, lower our environmental impact and continue to offer great quality food at the best possible value.
You're welcome to preorder starters & desserts too, or just choose on the day if you have the room!

APPETISERS & STARTERS

Bread & Oil — £5.5
'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping. — v ve gf* df

Olives — £5.5
Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence. — v ve gf df

Pitta & Houmous — £5.5
Warm toasted pitta bread with smooth jalapeño houmous. — v ve gf* df

Soup — £8
Homemade soup of the day, ask your server for today's flavour. Served with Hobb's House bread. — v gf*

Waldorf Salad — £9
Crumbled mature Stilton, caramelised walnuts, pear, dressed seasonal leaves, toasted pumpkin and sunflower seeds & Hobb's House bread. — v gf*



Smoked Salmon — £12
Traditionally oak smoked salmon served with gravadlax dressing, Hobb's House bread and dressed seasonal leaves. — gf* df

Prawn Cocktail — £12
Our signature starter. Cold-water prawns in our house Marie Rose and Cognac sauce on little gem & romaine lettuce, cherry tomato.
Topped with a whole king prawn and served with granary bread. — gf* df

V	VE	DF	GF	_*
Vegetarian	Vegan	Dairy Free	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.

AWARD-WINNING
Winner of the Good Food Award
2024/25, 2025/26 & 2026/27
Recognising Britain's best independent gastropubs

WHITE HORSE INN
MARK / SOMERSET / EST. 2014

LOCALLY SOURCED
Local Aberdeen Angus beef, free-range English chicken and the very best seasonal produce from trusted Somerset suppliers.

AUTUMN/WINTER SUNDAY LUNCH

Sundays in November 2026 - February 2027

The Sunday roast, done properly.
Exceptional ingredients, time-honoured methods and a whole lot of flavour.
Every roast is served with all the trimmings, our famous Vintage Barber's Cheddar cauliflower cheese and goose fat roast potatoes as standard.

THE ROASTS



ABERDEEN ANGUS SIRLOIN OF BEEF
28 day aged on the bone purebred Aberdeen Angus sirloin, cooked pink. Rich Madeira & red wine gravy.

£24

gf* df*



ROAST SUPREME OF CHICKEN
Free-range English chicken breast supreme in tarragon butter. Rich chicken gravy with cider & peppercorn. Sage & onion stuffing.

£22

gf* df*



VEGETARIAN ROAST
Hearty roast of brown rice, mixed seeds, cranberries & mushrooms. Cranberry compote & melted Cheddar. Mushroom & Marsala gravy.

£20

v ve* gf* df*

SERVED WITH

GOOSE FAT ROAST POTATOES
Crispy outside, fluffy inside.

HERITAGE TRICOLOUR CARROTS
Finished in thyme browned butter

BARBERS VINTAGE CHEDDAR CAULIFLOWER CHEESE
Our signature recipe, properly cheesy.

BRAISED RED CABBAGE
Slow cooked in red wine & our secret spice blend

PETIT POIS & FINE BEANS
Hand trimmed & steamed

YORKSHIRE PUDDING
Golden & crispy

Dietary Requirements
Alternative dietary meals must be pre-ordered in advance so we can prepare them especially for you.
Unfortunately we cannot guarantee availability for walk-ins or non-preorders.

Vegan & Dairy Free
As well as vegan roasties, you'll receive your own separate portions of dairy-free/vegan cabbage and cauliflower roasted in extra virgin olive oil & herbs.

Vegetarian
Sunflower, extra virgin olive oil & herb roasted potatoes along with a vegetarian Yorkshire Pudding, and no bacon on your cabbage is served as standard with your meal. If you're a 'flexitarian' or just like a veggie roast and want to have goose fat roasties, Yorkie and beef gravy, no problem!

Gluten free & Coeliac
You'll receive your own separate portion of gluten free cauliflower cheese and a gluten free Yorkie. All our gravies are gluten free.

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