

AUTUMN LUNCH MENU

Wednesday, Thursday, Friday & Saturday 12pm - 2pm

APPETISERS

BREAD & OIL Crusty 'Hobb's House' bread, with Extra Virgin olive oil (EVOO) & 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 jalapeño houmous, paprika, seeds & EVOO.	£5.5 V VE GF* DF					
STARTERS						
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					
S M O K E D S A L M O N Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup	£10 GF* DF					
S C A M P I Finest whole, sweet langoustine tails in a light & crispy batter. 8 pieces with house salad garnish & tartare sauce.	£10					
HALLOUMI Cypriot halloumi sticks homemade - fried in a light and crispy panko breadcrumb, house 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 & house 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*					

DF

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.

GF

PUB LUNCHES & PIRA GRILL MENU

TOB EUNCHES & TIKE GRIEE ME	11 0
WHITE HORSE BURGER Beef or chicken inside a toasted brioche bun. With chips & homemade burger relish of the week.	£15.5 GF* DF* V* VE*
Choose from:	
Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince (gf) (df)	
Sliced Peri-Peri marinated free-range English chicken breast (gf) (df)	
ADD TOPPINGS	
Lettuce Tomato Dill Pickle Gherkins Sliced Red Onion Choice of one sauce: BBQ Sauce Chilli Jam Club 21 Sauce	Free to add
Monterey Jack Grade A Stilton Brie Swiss Emmental Dry Cured Streaky Bacon	£1.5
Extra 7oz beef patty	£4
STEAK FRITES	£28
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:	GF DF*
Just Seasoned (Sea Salt & Pepper) Garlic Butter (Melted) Montréal Seasoning	
Add a sauce £3 Peppercorn Blue Cheese Chimichurri	
Please note that due to the steak being flattened out, we can 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	ed.
CAJUN CHICKEN // Chargrilled free-range English chicken breast marinated in Creole Cajun spices. Chips, parmesan Caesar salad and homemade coleslaw.	£18 GF* DF*
CHICKEN & HAM PIE Homemade individual filo pastry pies, filled with chicken, ham, cheddar, gruyère, mushroom & tarragon Chips or mash, petit pois and our roast chicken gravy.	£16
MUSSELS/	£16
Scottish mussels in chilli, garlic, parsley, white wine and cream. With freshly baked baguette. Just ask to leave out the chilli if you don't like spice.	GF* DF*
COD & CHIPS	£19.5
Start Bay line caught Cod fillet, in a crispy light panko breadcrumb. Chips, petit pois, homemade tartare & lemon.	GF* DF
HAM & EGGS	£15
Sliced local roast ham, chips, petit pois, two Burford Brown fried eggs. Piccalilli on the side.	GF DF
LASAGNE Our homemade lasagne, rich slow-cooked beef ragù layered between lasagne pasta sheets and béchamel sauce, finished with parmesan and pesto.	£18
Served with a butterhead leaf dressed mediterranean salad and either chips or garlic bread.	
S C A M P I Finest whole, sweet langoustine tails in a light & crispy batter. Chips, petit pois, lemon & tartare.	£19
CHILLI & BREAD Homemade chilli with Aberdeen Angus Sirloin mince, peppers, onions, tomatoes, kidney beans & spices. Thick slice of Hobb's House bread.	£14
V VE DF GF *	
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Dairy Free

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SANDWICHES

Sandwiches served on either White or Granary Hobb's House Bakery bread House salad garnish and salted crisps | Upgrade to chips or skinny fries for £3

CLASSICS | £9

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Barber's Vintage crumbly Cheddar & homemade pickle.

GF*

HAM

Local sliced roast ham & wholegrain mustard.

DF* GF*

PRAWN MARIE ROSE

Royal Greenland prawns in our homemade Marie Rose sauce & chopped romaine lettuce.

DF* GF*

BEEF

Roast Aberdeen Angus beef, sea salt, crack black pepper & horseradish.

DF* GF*

CROQUES

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

GF*

£15

£15

FORESTIÈRE

With sliced baby button & chestnut mushrooms

V GF*

BLUSHED RAREBIT

With English heritage & sun-blushed tomatoes

V GF*

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!)

COLD KITCHEN

PRAWN MARIE ROSE SALAD BOWL

£18

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

GF DF

PLOUGHMANS

GF* DF*

Pickled onions, celery batons, cherry tomatoes, chutney/pickle, sliced apple, sliced pear, homemade coleslaw, caramelised walnuts, house salad and sliced bread.

V* VF*

- Vintage local Barber's Cheddar gf v
- Sliced roast local ham gf df

One Item Two Items £15 Three Items

• Grade A Stilton gf v

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