



LUNCH MENU

Wednesday – Saturday 12 – 2pm

Close at 2.30pm

Last orders 15 mins before end of service

STARTERS & LIGHT BITES

BREAD & OLIVES – £8 (*v*) (*gf**)

Crusty 'Hobbs House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping, mixed Chalkidiki & Kalamata olives, with red pepper, garlic & marinated in Herbs de Provence.

PRAWN COCKTAIL – £10 (*gf**)

Luxury Royal Greenland prawns, homemade Marie Rose & cognac sauce finished with a large crevette.

WHITBY SCAMPI – 8 piece starter £10 | 12 pieces main meal with chips & petit pois £17

Finest whole, sweet langoustine tails in a light & crispy batter, tartare sauce, dressed salad garnish.

FLAMIN' CHICKEN – £8.5

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

PITTA & HOUMOUS – £4.5 (*v*) (*ve*)

Toasted pitta bread with jalapeno houmous.

MAINS

SMOKED SALMON – £12 (*gf**)

Creamy free-range Burford Brown scrambled eggs, Severn & Wye smoked salmon, toasted sourdough & dressed salad.

HAM 'N' EGGS – £14 (*gf*)

Roast sliced ham from free-range pigs. Chips, two fried Burford Brown eggs, petit pois & piccalilli.

WRAPS – £14

Your choice of filling in a soft tortilla wrap with chips & dressed salad garnish.

- **Chicken Caesar** with spicy batter coated fried chicken fillet pieces & parmesan Caesar salad.
- **Mushroom & halloumi** with pan fried halloumi cheese & portobello mushroom, mayonnaise, sweet chilli sauce & cos lettuce. (*v*)

CROQUES – £14

The classic French hot sandwich – a Dijon mustard béchamel with cayenne, tabasco & gruyere cheese. Layered & baked until golden with chips & dressed salad garnish.

Choose your filling:

- **Monsieur** with smoked ham.
- **Forestière** with mushrooms. (*v*)

ask to make either of these croques a "madame" by adding a fried burford brown egg on top for 90p

*v – vegetarian | ve – vegan | gf – gluten free | *_ – adjustment available*



GRIDDLE MENU

ABERDEEN ANGUS SIRLOIN STEAK – £25 (gf)

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning local butcher, seasoned & griddled.

Choose from:

- **Classic pub** – with chips, petit pois & herb roasted beef tomato.
- **Steak frites** – the classic French lunch, served with pan juices, chips & dressed salad.

add one of our sauces – £4

creamy pink, green peppercorn & cognac sauce or classic red wine, mushroom & madeira jus

CAJUN CHICKEN – £18 (gf*)

Our Cajun marinated English chicken breast griddled & served with chips, parmesan Caesar salad with croutons & homemade coleslaw.

WHITE HORSE BURGER – £14.50 (gf*)

Homemade exclusively from 100% sirloin & short rib course ground Aberdeen Angus mince in a toasted brioche bun with lettuce & beef tomato with chips & relish on the side.

- Add Monterey jack cheese. – 1.50
- Add dry cured smoked streaky bacon. – 1.50

SALAD BAR

PLOUGHMANS – one item £13 | two items £15 | three items £17

Choose from cheddar, grade A stilton or free-range ham, traditionally served with appropriate pickles & fresh bread.

WHITE HORSE SPECIAL SALAD BOWLS – you've not had a salad until you've had a White Horse salad!

Fresh dressed house salad with extras of your choice.

- Grade A stilton, caramelised walnuts, pear & ham. – £15 (gf)
 - Or leave off the ham. - £13 (v) (gf)
- Royal Greenland luxury prawns in homemade Marie Rose & cognac sauce & a crevette. - £17 (gf)
- Warm falafel with houmous, olives & red onion. - £14 (v)
- Severn & Wye classic smoked salmon with capers & cornichons. – £17 (gf)

SIDES

Onion rings – £4
Bread & butter – £3.5
Garlic bread – £4.5
Cheesy garlic bread – £4.7
Garlic Mushrooms – £4.5
Chips – £4.5
Mash – £4.5

Parmesan mash – £5
Minted peas – £3.5
Extra veg – £4
Side salad – £4
Coleslaw – £3.5
Gravy - £3
Halloumi – £4

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