



WINTER 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

£10

GF* DF

Soup of the Day

Ask for today's flavour of our delicious homemade soup, with homemade croutons. 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.

£9

Homemade tzatziki, sweet chilli sauce & dressed salad garnish.

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.

WHITE HORSE BURGER

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.

£15.5
GF* DF*
V* VE*

ADD TOPPINGS

Lettuce | Tomato | Dill Pickle Gherkins | Sliced Red Onion

Free to add

Choice of one sauce: BBQ Sauce | Chilli Jam | Club 21 Sauce | Cranberry

Monterey Jack | Grade A Stilton | Brie | Gruyère

£1.5

Dry Cured Streaky Bacon

Extra 7oz beef patty

£4

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 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.

GAMMON

£18.5

Chargrilled horseshoe cut gammon. Charred fresh 'chilli' pineapple, petit pois, chips, fried Burford Brown egg & piccalilli on the side.

GF DF

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

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FAVOURITES & SPECIALS

SCAMPI

Finest whole, sweet langoustine tails in a light & crispy batter.
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*

STEAK PIE

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

£16

FIVE BEAN CHILLI

Homemade veggie chilli with five different beans, peppers, onions, tomatoes & spices.
Served with a pail of chips or Hobb's House bakery bread, soured cream & chive.

£15
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

BANGERS & MASH

Three 100% English pork bangers, rich homemade onion gravy, wholegrain mustard mash & petit pois.

£16

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 breadcrumbed Cypriot halloumi sticks (4) (v) £17
Or both: Falafels (2) & halloumi sticks (2) (v) £17

V

VE

DF

GF

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