



CHRISTMAS EVE

12pm - 7pm

APPETISERS

BREAD & OIL

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping.

£4.5
V VE*
GF* DF*

OLIVES

Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence.

£4.5
V VE
GF DF

PITTA & HOUMOUS

Toasted pitta bread with our homemade jalapeño houmous.

£4.5
V VE
GF* DF

STARTERS

SCAMPI

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

£10

SOUP OF THE DAY

Homemade soup of the day & a thick slice of Hobb's House bread.

£8
V GF*

FLAMING CHICKEN

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

£9

PRAWN COCKTAIL

Cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large Crevette & served with granary bread.

£10
GF* DF*

PARFAIT OF THE DAY

Ask your server for today's flavour.
Granary toast, red onion chutney and dressed salad garnish.

£9

FALAFEL

Homemade fluffy yet crispy falafels.
Tzatziki, sweet chilli sauce & dressed salad garnish.

£8.5
V VE*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

MAINS

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

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

Free to add

Monterey Jack | Grade A Stilton | Brie | Gruyère

£1.5

Dry Cured Streaky Bacon

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*

CAJUN CHICKEN

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

£18

GF* DF*

SCAMPI

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

Chips, petit pois, lemon & tartare.

£19

COD & CHIPS

Start Bay line caught Cod fillet, in a crispy light panko breadcrumb.

Chips, petit pois, homemade tartare & lemon.

£19.5

GF* DF

STEAK FRITES

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

£28

GF DF*

Add a homemade sauce | £3

Peppercorn | Blue Cheese | Chimichurri

CONFIT DUCK

Homemade slow-cooked French confit duck leg, with tender meat that falls off the bone and crispy skin.

Buttery mashed potato, spiced red cabbage and sauce of the day.

£26

GF DF*

BLUE WALDORF SALAD

Crumbled grade A Stilton, caramelised walnuts, sliced pear, dressed salad leaves, pumpkin & sunflower seeds and homemade coleslaw.

£18

GF DF*

V

FIVE BEAN CHILLI

Homemade veggie chilli with five different beans, peppers, onions, tomatoes & spices.

Served with a pail of chips, rice or Hobb's House bakery bread, soured cream & chive.

£15

GF DF*

V VE*

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 breadcrumb Cyprriot halloumi sticks (4) (v)

£17

Or both: Falafels (2) & halloumi sticks (2) (v)

£17

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available