



W I N T E R E V E N I N G M E N U

Wednesday, Thursday, Friday & Saturday
6pm - 8:45pm

A P P E T I S E R S

B R E A D & O I L

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

£5.5
V VE
GF* DF

O L I V E S

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

£5.5
V VE
GF DF

P I T T A & H O U M O U S

Toasted pitta bread with our homemade jalapeño houmous.

£5.5
V VE
GF* DF

S T A R T E R S

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 O U P O F T H E D A Y

Ask for today's flavour of our delicious homemade soup, with homemade crutons.
Thick slice of Hobb's House bread.

£8

H A L L O U M I

Cypriot halloumi-homemade sticks fried in a light and crispy panko breadcrumb.
Salad garnish & Thai sweet chilli sauce for dipping.

£8.5
V

F L A M I N G C H I C K E N

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

£9.5

P R A W N C O C K T A I L

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

£10
GF* DF

P A R F A I T O F T H E D A Y

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

£9.5

F A L A F E L

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

£9
V VE*

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.

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 | Stilton | Brie | Gruyère

£1.5

Dry Cured Streaky Bacon

Extra 7oz beef patty

£4

STEAK FRITES

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

£28

GF DF*

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

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.

CAJUN CHICKEN //

Chargrilled free-range English chicken breast marinated in Creole Cajun spices.

£18

GF* DF*

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

V

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DF

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FAVOURITES & SPECIALS

BIRMINGHAM BALTI

Our take on the classic Balti. A rich, tomato-based curry with sautéed red peppers and onions, blended with our homemade traditional Balti purée of garlic, onions, ghee and aromatic spices. Served with your choice of:

GF*

Tandoori marinated & PIRA grilled free-range English chicken breast

£18

Paneer (Indian cheese) - v

£17

Prawn

£21

All served with basmati rice, naan & mango chutney.

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*



LANDLORD CARBONNADE

Purebred Aberdeen Angus beef slow cooked with onions, garlic and tomatoes in Timothy Taylor's Championship pale ale 'Landlord' and English mustard. Creamy mashed potatoes & steamed greens.

£22

DF*

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 breadcrumbed Cypriot halloumi sticks (4) (v)

£17

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

£17

SCAMPI

Finest whole, sweet langoustine tails in a light & crispy batter. Chips, petit pois, lemon & tartare.

£19

GF*

V

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