

SNACKS & BREAD Hobbs House Sourdough - Netherend Farm butter - Cotswold Gold rapeseed oil - salsa verde (V, G, D, SD) Nocellara Olives (VG) Padron Peppers - smoked paprika - chilli salt (VG)	£5 £5 £7
DIPS Great to share around the table, served with Hobbs House toasted sourdough to dip in and enjoy Carrot Hummus - spiced chickpeas - salsa verde (VG, SD, SE, GR) Smashed Avocado - dukkah - chilli jam (VG, GR, N, SE, SD) Burnt Aubergine - feta - pomegranate - tahini (VG, SE, GR)	£10 £10 £10
SMALL PLATES Perfect for sharing around the table as starters or as your main meal Mushroom Arancini - aioli - chives - truffle oil - Parmesan (G, E, D) Whole Burrata - toasted sourdough - roasted peppers - salsa verde (V, GR, G, SD, D) Smoked Salmon - capers - pickled shallots - parsley - burnt lemon - Hobbs house sourdough (F, G, SD) Charcuterie - ham hock terrine - hogs pudding - piccalilli - cornichons - Hobbs house sourdough (G, SD, MU)	£9 £13 £14/£20 £14/£20
S A L A D S Great as a starter or as a light main plate Stilton - radicchio - gem lettuce - apple - pickled celery - toasted walnuts - coriander seed dressing (V, N, D, CE, SD) King Prawn - Smoked Salmon - avocado - gem lettuce - cocktail sauce - toasted sourdough (C, F, E, G)	£14 £16
LARGER PLATES Sweet Potato Masala - basmati rice - toasted almonds - spring onions - poppadom (VG, N, G) Add King Prawns (C) Ham, Eggs & Chips - honey glazed bacon - two fried duck eggs - piccalilli - skinny fries (E, SD, MU) Cheeseburger - 6oz beef patty - bacon - tomato - lettuce - pickled shallots - aioli - skinny fries (SD, G, GR, E, D)	£16/£20 £16 £16
ROASTS All our roasts are served with carrot & swede mash, roast potatoes, buttered greens, cauliflower cheese, Yorkshire pudding and gravy Children's Roast (SD, E, G, D) Vegan Nut Roast - vegetable gravy (VG, N, S, GR, SD) Slow Roast Pork Belly - hogs pudding - crackling - Bramley apple (SD, D, G, E) Sirloin of Roast Beef - horseradish cream (D, SD, E, G) Fish Roast of the day - burnt lemon - salsa verde (F, SD, G, E, D)	£8 £16 £18 £20 £20
ROASTS FOR THE TABLE TO SHARE please allow 35 - 45 minutes Whole Roast Seabass - burnt lemon - salsa verde (F, D, G, E) The Tomahawk Roast 42oz - horseradish cream (D, SD, E, G)	£60 £90
ON THE SIDE Salty Skinny Fries, aioli, chives (V, GR, E, SD) Buttered Greens (V, D) Baby Gem Salad - Parmesan - truffle oil (D)	£4 £5 £6

ALLERGEN KEY

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic Please advise your server of any allergies or dietary requirements.