

NO. 3

SNACKS & BREAD

Hobbs House Sourdough - Netherend Farm butter - Cotswold Gold rapeseed oil - salsa verde (V, G, D, SD)	£5
Padron Peppers - smoked paprika - chilli salt (VG)	£7
Nocellara Olives (VG)	£5

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)	£10
Smashed Avocado - dukkah - chilli jam (VG, GR, N, SE, SD)	£10
Burnt Aubergine - feta - pomegranate - tahini (VG, SE, GR)	£10
Whole Baked Camembert - honey - garlic - rosemary (V, D, GR) <i>please allow 15 minutes</i>	£15

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)	£9
Ox Cheeks Croquettes - horseradish mayonnaise - red wine sauce - parsley oil (G, SD, D, E)	£12
Whole Burrata - toasted sourdough - roasted peppers - salsa verde (V, GR, G, SD, D)	£13
Smoked Salmon - capers - pickled shallots - parsley - burnt lemon - Hobbs house sourdough (F, G, SD)	£14/£20
Charcuterie - ham hock terrine - hogs pudding - piccalilli - cornichons - Hobbs house sourdough (G, SD, MU)	£14/£20
Loch Duart Salmon Tataki - spring onions - garlic crisps - pickled chilli - soy - wasabi mayonnaise (F, S, E, G, GR, SD)	£14
Korean Spiced Fillet Steak Tartare - toasted sourdough - cured egg yolk - black sesame (GR, G, E, S, SE, SD)	£16
Cornish Scallops cooked and served in the half shell - garlic parsley butter - gremolata crumb (MO, GR, D, G)	£18

SALADS *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)	£14
King Prawn - Smoked Salmon - avocado - gem lettuce - cocktail sauce - toasted sourdough (C, F, E, G)	£16
Asian Glazed Crispy Duck - watercress - radish - cucumber - pomegranate - orange - mustard (MU, SE, S, G, SD GR)	£16

LARGER PLATES

Sweet Potato Masala - basmati rice - toasted almonds - spring onions - poppadom (VG, N, G) Add King Prawns (C)	£16/£20
Cheeseburger - 6oz beef patty - bacon - tomato - lettuce - pickled shallots - aioli - skinny fries (SD, G, GR, E, D)	£16
Gochujang Glazed Pork Belly - tenderstem broccoli - coriander shoots - puffed crackling (SD, SE, S, F, G, GR)	£22
Nduja Roast Line Caught Newlyn Cod - barbecued fennel - crab on toast - romesco sauce (F, C, N, SD, D, E, GR)	£28

FOR THE TABLE TO SHARE *for two to three persons to share, please allow 35 - 45 minutes*

Whole Baked Seabass cooked and served on the bone - roast fennel - salsa verde - romesco sauce (D, SD, GR, N)	£50
Tomahawk Steak 42oz cooked on the bone over hot coals - served with two of our steak sauces (D)	£80

STEAKS

Our steaks are cooked over hot coals at a high temperature on our "Konro Hibachi grill" which adds a smokey charred flavour, while sealing in all the natural juices and giving a lovely caramelised finish.

Rib-Eye 10oz (D) highly marbled with lots of fat throughout and full of flavour	£30
Fillet 8oz (D) a very tender and lean cut with a delicate flavour	£34

*Our steaks are served with one of our steak sauces

Extra Sauces Peppercorn sauce (D, SD) Béarnaise sauce (V, D, E, SD) Salsa verde (VG, SD)	
Creamy Stilton (V, D) Garlic parsley butter (GR, D)	£4

ON THE SIDE

Salty Skinny Fries, aioli, chives (V, GR, E, SD) <i>add Parmesan & truffle oil (D)</i>	£4/£6
Green Beans, chilli flakes, roasted hazelnuts (VG, N)	£5
Crispy Crushed Potatoes - spring onions - coriander (VG)	£5
Baby Gem Salad, Parmesan, truffle oil (D)	£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.

A discretionary 12.5% service charge will be added

to your final bill, which will then be shared equally between all our staff. All prices are inclusive of VAT