

# NO. 3

## SNACKS & BREAD

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

## DIPS *Great to share around the table, served with Hobbs House toasted sourdough to dip in and enjoy*

Hummus - spiced chickpeas - pickled carrot - salsa verde (VG, SD, SE, GR)	£10
Burnt Aubergine - feta - pomegranate - tahini (VG, SE, GR)	£10
Whole Baked Camembert - honey - garlic - rosemary - Malden sea salt (V, D, GR) <i>please allow 15 minutes</i>	£14

## PLATTERS *served with freshly baked Hobbs house sourdough*

Smoked Salmon - capers - pickled shallots - parsley - burnt lemon (F, G, SD)	£12/£18
Charcuterie - ham hock terrine - hogs pudding - piccalilli - cornichons (G, SD, MU)	£12/£18

## 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
Ham Hock Terrine - piccalilli - cornichons - toasted sourdough (MU, SD, G)	£9
Ox Cheeks Croquettes - horseradish - red wine sauce - salsa verde (G, E, SD)	£12
Whole Burrata - summer tomatoes - salsa verde - toasted sourdough (V, G, SD, D)	£13
Loch Duart Salmon Tataki - honey, ginger and soy dressing - wasabi mayonnaise (F, S, E, G, GR, SD)	£14
Korean Fillet Steak Tartare - soy cured egg yolk - black sesame - toasted sourdough (GR, G, E, S, SE, SD, F)	£14
Cornish Scallops cooked and served in the half shell with Nduja butter (MO, D, GR)	£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 Prawns - smoked Salmon - avocado - tomato - 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 - chickpeas - toasted almonds - basmati rice - spiced poppadom (VG, N) add king prawns (C)	£16/£20
Cheeseburger - bacon - tomato - gem lettuce - pickled shallots - aioli - skinny fries - brioche bun (SD, G, GR, E, D)	£16
Gochujang Glazed Pork Belly - tenderstem broccoli - coriander shoots - puffed crackling (SD, SE, S, F, G, GR)	£22
Sea bream - charred peppers - olive oil mash - salsa verde - romesco sauce (F, D, N, SD, GR)	£24
Cornish Fish Stew - cod - mussels - scallop - king prawns - fennel - samphire - aioli toast (F, GR, E, D, G, SD, MO, C)	£28
Whole or Half Cornish Lobster grilled and served in the shell - burnt lemon - watercress - garlic parsley butter (C, GR, D)	£30/£60

## STEAKS *grilled over hot coals and served with a steak sauce of your choice*

Rib-Eye 10oz (D) highly marbled with lots of fat throughout and full of flavour	£30
Fillet 8oz (D) very tender and lean with a delicate flavour and buttery texture	£34
Extra Steak sauces Peppercorn - Béarnaise - Creamy Stilton - Salsa Verde - Garlic Parsley Butter	£3

## FOR THE TABLE TO SHARE *please allow 35 minutes*

Whole Baked Seabass cooked and served on the bone - roast fennel - salsa verde - romesco sauce (D, SD, GR, N)	£48
Tomahawk Steak 42oz cooked on the bone over hot coals and served with two steak sauces of your choice (D)	£80

## ON THE SIDE

Salty Skinny Fries - aioli - chives (V, E, GR, SD) add Parmesan & truffle oil (D)	£4/£6
Crispy Crushed Potatoes - spring onions - coriander (VG)	£5
Barbecued Carrots - dukkah spice - yoghurt (VG, N, SE)	£5
Green Beans - chilli flakes - roast hazelnuts (VG, N)	£5
Baby Gem Salad - Parmesan - truffle oil - aioli (D)	£6

### ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

\*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order.

Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

**(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**

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