

NO. 3

STEAK NIGHT

£60 for two people, to include two steaks of your choice and a bottle of House wine.

Steaks are served with green beans and skinny fries for the table, along with a choice of one of our homemade sauces per person. If you don't fancy a steak, we also offer two of our favourite dishes; Nduja Roast Cod or Sweet Potato Curry, included in the steak night offer.

Sirloin 8oz tender and succulent and topped with a rim of juicy charred fat (D)

Rib-Eye 10oz highly marbled with lots of fat throughout and full of flavour (D)

Fillet 8oz a very tender and lean cut with a delicate flavour (£5 supplement per person) (D)

*Green peppercorn D, SD Salsa verde VG, SD Béarnaise (V, E, D, SD)

Sweet Potato Masala - basmati rice - toasted almonds - spring onions - poppadom (VG, N, G)

Nduja Roast Line Caught Newlyn Cod - barbecued fennel - crab on toast - romesco sauce (F, C, G, N, SD, D, E, GR)

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 *All 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

SMALL PLATES

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

Cornish Scallops cooked and served in the half shell - garlic parsley butter - gremolata crumb (MO, GR, D, G) £18

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

ON THE SIDE

Salty Skinny Fries - aioli - chives (V, GR, E, SD) *add Parmesan & truffle oil* (D) £4/£6

Crispy Crushed Potatoes - spring onions - coriander (VG) £5

Green Beans - chilli flakes - roasted hazelnuts (VG, N) £5

Baby Gem Salad - Parmesan - truffle oil (D) £6

SWEET PLATES

'Affogato' vanilla ice cream - crushed amaretti - shot of espresso coffee (V, E, D, N, G, SD) £7

Warm Chocolate Brownie - strawberries - raspberry sorbet (V, E, D, G) £8

Sticky Toffee Pudding - vanilla ice cream - caramel sauce (V, G, E, D) £8

Coconut Sorbet or Raspberry Sorbet - freshly churned and served per scoop (VG) £3

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