

# NO. 3

## SUNDAY LUNCH

### 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 - salsa verde (VG, SD, SE, GR)	£10
Burnt Aubergine - feta - pomegranate - tahini (VG, SE, GR)	£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)	£9
Whole Burrata - summer tomatoes - salsa verde - toasted sourdough (V, G, SD, D)	£13
Smoked Salmon - capers - pickled shallots - parsley - burnt lemon - Hobbs house sourdough (F, G, SD)	£12/£18
Charcuterie - ham hock terrine - hogs pudding - piccalilli - cornichons - Hobbs house sourdough (G, SD, MU)	£12/£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

### LARGER PLATES

Sweet Potato Masala - chickpeas - toasted almonds - basmati rice - spiced poppadom (VG, N) add king prawns (C)	£16/£20
Ham, Eggs & Chips - honey glazed bacon - two fried duck eggs - piccalilli - skinny fries (E, SD, MU)	£16
Cheeseburger - 6oz beef patty - bacon - tomato - lettuce - pickled shallots - aioli - skinny fries (SD, G, GR, E, D)	£16

### ROASTS

All our roasts are served with carrot & swede mash, seasonal greens, roast potatoes, cauliflower cheese, Yorkshire pudding and gravy

Children's Roast (SD, E, G, D)	£8
Nut Roast - vegetable gravy (VG, N, S, GR, SD)	£16
Slow Roast Pork Belly - hogs pudding - crackling - Bramley apple (SD, D, G, E)	£18
Sirloin of Roast Beef - horseradish cream (D, SD, E, G)	£20
Fish Roast of the day - burnt lemon - salsa verde (F, SD, G, E, D)	£20

### ROASTS FOR THE TABLE TO SHARE *please allow 35 - 45 minutes*

Whole Roast Seabass - burnt lemon - salsa verde (F, D, G, E)	£60
The Tomahawk Roast 42oz - horseradish cream (D, SD, E, G)	£90

### ON THE SIDE

Salty Skinny Fries, aioli, chives (V, GR, E, SD)	£4
Seasonal Greens (D)	£5
Baby Gem Salad - Parmesan - truffle oil (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