



DINNER MENU

SHARING PLATTERS...

Served with Hobbs House toasted sourdough bread

Duchy Artisan Charcuterie ham terrine, celeriac remoulade, piccalilli & cornichons (G, SD, Mu, E)	£14.95
Smoked Salmon celeriac remoulade, capers, pickled shallots, lemon & parsley (F, G, SD, Mu, E)	£14.95

SMALL PLATES...

Porthilly Oyster Served Raw, shallot vinegar, lemon & tabasco (Mo, SD)	£3.00 each
Roast Scallop served in the Half Shell, garlic parsley butter & toasted crumb (Mo, GR, D, G)	£4.00 each
Prawns on Sourdough Toast smashed avocado, chilli jam & coriander (C, G, SD, GR)	£8.50
Beetroot Cured Salmon white crab meat, avruga caviar, chives, lemon & olive oil (F, C)	£10.00
Honey & Paprika Glazed Pork Belly Skewers pineapple & chilli ketchup (SD)	£8.50
Crispy Lamb Shoulder Croquettes crumbled feta & green sauce (G, E, SD, D)	£8.50
Beef Fillet 'Tataki' garlic crisps, spring onions, soy & truffle mayonnaise (GR, E, S)	£10.00
Wild Mushroom & Truffle Arancini aioli & chives (V, G, E, D)	£8.00
Dukkah Crusted Aubergine quinoa, curried chickpeas, pomegranate & harrisa yoghurt (VG, N, Se, S)	£8.00
Burrata on Sourdough Toast heirloom tomatoes, crushed fennel seeds, honey & Maldon salt (V, G, D)	£8.50

LARGER PLATES...

Sweet Potato Masala toasted almonds, coriander, basmati rice & sourdough flatbread (VG, N, G)	£16.00
Thyme Baked Whole Sea Bream roast fennel, lemon, black olives & green sauce (F, SD)	£34.00
Whole Grilled Native Lobster roast tomatoes, burnt lemon & garlic parsley butter (C, D, GR)	£42.00
Phil's '1 kilo' Tomahawk Steak roast tomatoes & peppercorn sauce (D, SD)	£60.00

ON THE SIDE...

Hobbs House Sourdough Netherend Farm butter, Cotswold Gold oil & balsamic (V, G, D, SD)	£4.50
Salty Skinny Fries aioli & chives (V, GR, E)	£3.50
Crushed Spiced Potatoes spring onions & coriander (VG)	£3.50
Baby Gem Salad Parmesan & truffle oil (D)	£3.50
Green Beans chilli flakes & roasted hazelnuts (VG, N)	£3.50

PUDDING & CHEESE...

Coconut Panna cotta mango sauce, pineapple skewer & shortbread (VG, G)	£7.00
Chocolate Fondant berry sauce & vanilla ice cream (V, D, E, S, G)	£8.00
Cheese Plate fruit chutney, celery, toasted walnuts & sourdough toast (D, G, N, SD, Ce, SD)	£10.00

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts
(Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds
(V) Vegetarian (VG) Vegan (Gr) Garlic

Please note: All dishes are prepared in a kitchen that uses nut ingredients