

# MENU

## Nibbles £3.75 each

Almonds | Olives | Balsamic baby onions | Confit belly of tuna | Hot marinated mussels |  
Char grilled ciabatta

## Starters

Homemade soup of the day with Hobbs House harvester bread (V) £7.50

Creamy smoked chicken gratin with shallots, mushroom & blue cheese £9.25

Crispy fried provolone (Italian cheese) with dried fruit, toasted walnuts & local honey (V/ GF)  
£8.95

Beetroot & chestnut risotto with fresh sage, rocket & truffle oil (DF/VE) £8.75

Oak roasted salmon salad with celeriac remoulade, watercress & lime vinegarette (GF) £9.25/  
£17.50 (as main)

Baked camembert fondue studded w/ garlic & rosemary, served with onion marmalade, chilli  
jam & warm breads (V) £16 (to share)

Mixed vegetarian platter of crispy breaded garlic mushrooms, crudité, hummus, ginger & red  
cabbage slaw & olives. Served with salad & warm breads (V) £16 (to share)

## Mains

Homemade pie of the day w/ new potatoes & vegetables (please see specials board) £15.50

Homemade smoked haddock & chive fishcake w/ steamed samphire & poached egg  
served w/ Hollandaise sauce £16.50

Char grilled Iberico pork steak w/ chorizo sauté potatoes, salad & garlic aioli £19.75

Butternut squash katsu curry w/ jasmine rice, served w/ a pickled ginger, red cabbage &  
sesame slaw (VE/DF) £14.50

A rich ragu of lamb w/ green chilli, oregano & roast red peppers on tagliatelle w/ fresh  
parmesan £15.50

The Rattlebone burger w/ spicy relish, fries & onion rings £13

*Add cheese £1 or bacon £1*

Spinach & lentil burger w/ halloumi, spicy relish, fries & onion rings (V) £12.75

Char grilled 28 day aged 8oz rump steak w/ our café de Paris butter & hand cut chips & salad  
£23.50

## Sides

Hand cut chips £4.75 | Skinny fries £3.75 | Side salad £3.75 | Fresh vegetables £4 | Onion rings  
£3.75

**Note: DF – Dairy Free / GF – Gluten Free / VE – Vegan / V - Vegetarian**