

Lunch

Menu



Snacks

£5.50 each

Almonds | Olives
Honey Roast Chorizo
Confit belly of tuna
Char grilled Hallumi

Starters

Homemade soup of the day
with Hobbs House harvester bread (V) £8.25

Ciabatta
with Café De Paris butter £6.50

Hobbs house bread board
with olives, olive oil and balsamic £6.50

Summer chicken liver pate
basil & red wine sauce, chilli & toasted ciabatta £9.75

Pulled beef croquettes
with sriracha mayonnaise £9.75

Crispy filo goats cheese tart
with sun-blush tomatoes and chilli jam £9.75

Mackerel & cream cheese parfait
with lemon and chive tartar on sourdough toast £9.75

Crispy deep-fried whitebait
served with brown bread and tartare sauce £9.75

Sandwiches

Hot open sandwiches

All served on toasted ciabatta with skinny fries & salad

Strips of rump steak & fried onions £15.00

Fish fingers & tartare sauce £13.50

Bacon, black pudding & fried egg £13.50

Cold sandwiches

All served with Hobbs House harvester or white bread

Cheese & tomato relish (v) £9.00

Ham & piccalilli £9.25

Tuna & cucumber mayonnaise £9.25

Sides

Hand cut chips £5.50

Skinny fries £5.00

Side salad £4.75

Fresh vegetables £5.50

Onion rings £4.75

Mains

Crab & chilli linguine
cream, fresh parsley, rocket & parmesan £19.00

Ham, eggs and chips
Wiltshire ham, two Sherston free range
eggs & hand cut chips (DF/GF) £16.75

The Rattlebone burger
with relish, fries & onion rings £17.50
(Add Cheese £1 or Bacon £1)

Plant based vegan burger
with Halloumi, relish, fries & onion rings £16.50
Please ask to remove halloumi and add
Vegan bun if you wish for a Vegan only option (Ve)

Homemade pie of the day
with new potatoes & vegetables £17.95
(please see specials)

Honey & chilli glazed local pork belly
with dauphinoise potatoes & crackling £24.00

Fresh fillet of salmon
with a seafood risotto, fresh parmesan
& samphire £23.00

Crispy parsnip & celeriac Strudel
with cauliflower purée (Ve) £19.50

Charred sprouts & broccoli super salad
quinoa, pomegranate & fried almonds (Ve) £18.50

Roast rump of lamb (cooked Pink)
Cornish New Potatoes, seasonable veg,
homemade gravy & mint sauce £27.00

Char grilled 8oz buxton rump steak
with café de Paris butter, hand cut chips
& salad (Gf) £27.00

Sharers

Baked Camembert fondue £20.00
studded with garlic & rosemary, served with
onion marmalade, chilli jam & warm breads (V)

Mixed fish platter £22.50
with whitebait, smoked mackerel, crab &
tuna belly with warm breads

Mixed Charcuterie platter £22.50
Chorizo, Salami, Parma ham, Bresaola,
Beef Croquettes & warm breads £22.50