

SUNDAY LUNCH

Nibbles

Almonds | Olives | Balsamic baby onions | Confit belly of tuna | Hot marinated mussels
All £3.75 each

Starters

(v) Homemade soup of the day with Hobbs House Harvester bread £6.75

Smoked salmon & cream cheese rilette w/ cucumber, chives & a lemon bread crisp £8.95

Crispy cheese & chorizo balls, with herb aioli £8.95

(gf, df, ve) Lebanese style felafels, with a sweet chilli & garlic dip, on a bed of mixed salad
£8.25

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

Our Roasts

Rare roast sirloin of West Country beef with Yorkshire pudding £18.50

Roast pork with crackling & apple sauce £16.50

Roast breast of free range chicken with sage & onion stuffing £16.50

Three meat roast & Yorkshire pudding £19

Poached medallions of monkfish w/ a shallot, garlic & chorizo sauce £18.95

(V) Vegetarian roast with lentils & spinach £13

Kids roasts £7.50

All served with roast potatoes, seasonal vegetables & chef's own stock gravy

Mains

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

Wiltshire ham, two Sherston free range eggs & hand cut chips £14

Sides

Hand cut chips £4.50 | Skinny fries £3.75 | Side salad £3.75 | Fresh vegetables £4

Onion rings £3.75 | Roast potatoes £3.50 | Yorkshire Pudding £1.50

