

MENU

Nibbles £3 each

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

Starters

(v) Homemade soup of the day with Hobbs House Harvester bread £5.95

Local game terrine w/ pistachio & apricot, red onion marmalade & toasted white bloomer £7.25

Spiced lamb flatbread w/ mint, feta & chilli jam finished with fresh pomegranate £7.25

Crispy fishcake, w/ rocket, fennel & spring onion w/ a lime & caper dressing £7.25

(ve) Warm roasted beetroot & carrot salad w/ rocket, hazlenuts, & balsamic glaze £7.25

Add Crumbled Goats Cheese

Baked camembert fondue studded w/ garlic & rosemary served with onion marmalade, chilli jam & warm breads £14.50 *(to share)*

Mixed Meat Charcuterie, cider & brandy chutney, red onion marmalade warm breads £15.50 *(to share)*

Mains

Homemade pie of the day w/ new potatoes & vegetables (please see specials board) £13.50

(gf) Fresh fillet of day boat Haddock w/ Café de Paris king prawns, new potatoes & greens £17.50

Toulouse sausages, Dijon mash, seasonal vegetables & shallot gravy £13.25

Seared calves liver w/ creamy mash, red wine, baby onions, bacon & Seasonal Greens £16.95

(ve) Wild Mushroom & red onion arancini w/ butternut squash puree, carrots & greens £14.50

Crispy pork belly w/ apricot stuffing, crackling, pear cubes on colcannon w/ seasonal greens £16.50

Crispy roast chicken thighs w/ rosemary & grapes, marmite mash & Dorset smoked cheddar £14.50

Local venison steak w/ roasted field mushrooms, truffle chips & peppercorn sauce £21.95

The Rattlebone burger w/ spicy relish, fries & onion rings £12

Add cheese £1 or bacon £1

(v) Spinach & lentil burger w/ halloumi, spicy relish, fries & onion rings £12

Char grilled 28 day aged 8oz rump steak w/ our café de Paris butter & hand cut chips & salad £21

Sides

Hand cut chips £4.50 | Skinny fries £3.50 | Side salad £3.50 | Fresh vegetables £4 | Onion rings £3.50