

Sunday

Menu

Snacks	Almonds Olives
£5.50 each	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
Markerel & cream cheese parfait with lemon and chive tartar on sourdough toast	£9.75
Crispy filo goats cheese tart with sun-blush tomatoes and chilli jam	£9.75

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

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
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)

Our Roasts

All roasts served with roast potatoes, seasonal vegetables & our chefs own gravy stock

Rare roast sirloin of West Country beef from Cam Butchers with Yorkshire pudding	£23.00
Roast Padfield Porkies pork with crackling & homemade apple sauce	£19.75
Roast breast of free-range chicken with homemade sage & onion sauce	£19.75
All three of our meats with homemade Yorkshire pudding	£26.00
Vegan seeded loaf with roasted walnuts, chestnuts & homemade vegan gravy	£17.00
Kids roast	£10.00

Sides

Hand cut chips	£5.50
Skinny fries	£5.00
Side salad	£4.75
Fresh vegetables	£5.50
Onion rings	£4.75
Roast potatoes	£4.25
Yorkshire Pudding	£2.00
Pigs in Blankets	£5.00
Cauliflower Cheese	£5.75

DF - Dairy Free / GF - Gluten Free
VE - Vegan / V - Vegetarian

Please let us know if you suffer from any allergies, intolerances or having any food sensitivities before you order.

