

Served with Hobbs House Sourdough Artisan Duchy Charcuterie served with ham hock terrine, piccalilli & cornichons (SD, G, Mu) Smoked Salmon served with fine capers, picked shallots, lemon & parsley (F, SD, G)	£15.00 £15.00
SMALL PLATES Wild Mushroom & Truffle Arancini aioli & chives (G, E, D) Burrata on Sourdough Toast heritage beetroots, orange segments, fennel seeds & honey (V, D, G) Crispy Lamb Shoulder Croquettes crumbled feta & green sauce (G, E, D, SD) Prawns on Sourdough Toast smashed avocado, chilli jam & coriander (C, G, SD, Gr)	£8.50 £8.50 £8.50 £8.50
LUNCH PLATES Soup of the Day Salad of the Day Fish of the Day	
Roast Scallops (3) served in the half shell, garlic parsley butter, toasted crumb & chives (Mo, Gr, D, G) Sweet Potato Masala coriander, spring onions, toasted almonds, basmati rice & poppadom (VG, N, G) Smashed Avocado two poached eggs, dukkah, coriander & chilli jam (V, E, G, N, Se, SD, Gr) Beef Burger mature cheddar, streaky bacon, tomato, lettuce, red onion, garlic mayo,	£12.00 £14.50 £8.95
brioche bun & skinny fries (E, SD, Gr, G) Phil's Ham, Egg & Chips fried duck's egg, honey glazed bacon, skinny fries & piccalilli (E, SD, Mu) 8oz Rib Eye Steak cooked over hot coals, roast tomato, skinny fries & peppercorn sauce (D, SD) Phil's Cooked Breakfast fried duck's egg, honey glazed bacon, pork sausage, hogs pudding, black pudding, roast tomato, field mushroom & baked beans (G, E, SD)	£14.50 £12.00 £25.00
ON THE SIDE Hobbs House Sourdough Bread Netherend Farm butter, Cotswold Gold Oil & balsamic (V, D, SD, G) Salty Skinny Fries aioli & chives (V, GR, E) Crushed Spiced Potatoes spring onions & coriander (VG) Baby Gem Salad Parmesan & truffle oil (D) Green Beans chilli flakes & roasted hazelnuts (VG, N)	£4.00 £4.00 £4.00 £4.00 £4.00
PUDDING & CHEESE Coconut Panna cotta mulled wine berry compote, shortbread (VG, G, SD) Chocolate & Walnut Brownie vanilla ice cream (V, N, E, D) British Cheese Plate selection of 3 cheeses, fruit chutney, walnuts & sourdough crackers (D, G, N, SD)	£7.00 £5.00 £10.00

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts (Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds (V) Vegetarian (VG) Vegan (Gr) Garlic

Please note: All dishes are prepared in a kitchen that uses nut ingredients