

NO. 3

SNACKS & BREAD

Hobbs House Sourdough (2 portions) Netherend farm butter, Cotswold Gold oil, balsamic (V, G, D, SD)	£4
Gluten Free brown seeded Bread (1 portion) (VG)	£2
Nocellara Olives (VG)	£4
Salt and Pepper Cashews (VG, GR, N)	£4

DIPS

All served with toasted Hobbs House sourdough to dip in and enjoy

Burnt Aubergine, feta, pomegranate, tahini (VG, SE)	£7
Smashed Avocado, dukkah, chilli jam (VG, GR, N, SE, SD)	£7
Spiced Hummus, chickpeas, salsa verde (VG, GR, SE, SD)	£7

PLATTERS

Great if you're hungry or for two to share, served with Hobbs House sourdough and Netherend farm butter

Smoked Salmon, capers, pickled shallots, lemon, parsley (F, G, SD)	£18
Charcuterie, Ham Hock terrine, salami, chorizo, hogs pudding, piccalilli, cornichons (G, SD, MU, E)	£18

SOUP

Celeriac Soup, roasted chestnuts, truffle oil, chives (V, N)	£8
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SMALL PLATES

Roast Padron Peppers, Malden sea salt, romesco sauce (VG, GR, N, SD)	£7
Wild Mushroom Arancini, aioli, chives, truffle oil, Parmesan (G, E, D)	£8
Crispy Melting Brie, pickled celery, chilli jam (V, D, E, G, GR, SD, CE)	£8
Ham Hock Terrine, piccalilli, cornichons, sourdough toast (G, SD, MU, E)	£9
Cornish Scallops cooked in garlic parsley butter and served in the half shell (MO, GR, D, G)	£14
Beef fillet 'Tataki' garlic crisps, spring onions, ponzu, truffle mayonnaise (GR, E, S, G)	£14

LARGER PLATES

Sweet Potato Masala, basmati rice, toasted almonds, spring onions, poppadom (VG, N, G)	£15
Gochujang Glazed Pork Belly, spring onion, coriander, tenderstem broccoli, puffed crackling (SD, SE, S, F, G, GR)	£20
Loch Duart Salmon, barbecued octopus, braised fennel, romesco sauce, aioli toast (F, E, GR, G, D, N, MO, SD)	£25

FOR THE TABLE TO SHARE

Whole Market Fish <i>cooked and served on the bone with burnt lemon, salsa verde</i> (F, SD)	MP
Tomahawk Steak 42oz <i>cooked on the bone over hot coals for maximum flavour and served with any two of our sauces</i> (D)	£70

STEAKS

Our steaks are cooked over hot coals at a high temperature on our "Konro Hibachi grill" which adds a smokey charred flavour, while sealing in all the natural juices and giving a lovely caramelised finish.

Rib-Eye 10oz <i>highly marbled with lots of fat throughout and full of flavour. Served with one of our sauces</i> (D)	£25
Fillet 8oz <i>a very tender and lean cut with a delicate flavour. Served with one of our sauces</i> (D)	£32

Extra Sauces

Green peppercorn (D, SD) Blue cheese (V, D) Salsa verde (VG, SD) Béarnaise (V, E, D, SD)	£3
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ON THE SIDE

Salty Skinny Fries, aioli, chives (V, GR, E, SD)	£4	Green Beans, chilli flakes, roasted hazelnuts (VG, N)	£4
Crushed Spiced Potatoes, spring onions, coriander (VG)	£4	Baby Gem Salad, Parmesan, truffle oil (D)	£5

ALLERGEN KEY

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian
(N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

Please advise your server of any allergies or dietary requirements.

A discretionary 10% service charge will be added

to your final bill, which will then be shared equally between all our staff. All prices are inclusive of VAT