

BAR MENU

STARTERS & SALADS

Bread and oils (v)	£3.95
Olives (v)	£2.95
Chef's home-made soup of the day, warm bread roll and butter (gf)*	£4.95
Oven roasted split aubergines, goat's cheese, sumac (v) (gf)	£5.25
Asparagus spears with wholegrain mustard hollandaise, charred lemon wedges (v) (gf)	£6.25
Lamb kofta, sweet pickled cherries, natural yoghurt (gf)	£6.50
Smoked salmon with watercress salsa verde, lemon, green salad (gf)	£6.50
Thai crab cakes, mango salsa, sweet chilli sauce	£6.00
Ploughman's salad: Double Gloucester cheese with Wiltshire ham, Branston pickle, salad, apple and fresh Hobbs House bread (gf)*	£10.00
Mezze board: coriander hummus, olives, cured meats, oil and balsamic, fresh Hobbs House bread	£10.00

SANDWICHES

Served on Hobbs House bakery bloomer or gluten free bread with root vegetable crisps

Roast chicken, roast vegetable and basil pesto	£5.95
Bacon, lettuce and tomato	£5.95
Double Gloucester cheese, Branston pickle and salad (v)	£5.50
Fish finger sandwich with tartare sauce	£5.95

MAINS

Double cheese chipotle beef burger on a toasted brioche bun, triple cooked chips, Chef's own coleslaw (gf)*	£12.00
Slow cooked lemon and garlic chicken, asparagus and pea rice (gf)	£12.50
Tribute beer battered cod fillet, triple cooked chips, homemade tartare sauce, your choice of peas	£12.90
Halloumi and aubergine burger with harissa lemon relish on a toasted brioche bun, triple cooked chips, coleslaw blush (v) (gf)*	£11.50
Pork belly served on a bed of bubble and squeak, braised cabbage, roasted shallot jus (gf)	£13.50
10oz ribeye steak, triple cooked chips, grilled tomato, mushroom	£18.00
Pan fried fillet of sole with parsley and garlic, buttered new potatoes, mixed leaf and caper salad	£18.00
Vegetable chilli with white and wild rice (v) (gf)	£11.50
Garlic and lemon king prawn linguine in a sweet chilli sauce	£12.25

PUDDINGS

Vanilla bavarois, chocolate swipe, caramel spring (gf)	£6.50
Passion fruit cheesecake, orange jell and almond praline	£6.50
Pineapple parfait, coconut smudge, crystallised lime zest (gf)	£6.50
A selection of 3 local cheeses, crackers, apple, chutney, walnuts	£7.25

Food Allergies and Intolerances - Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink, v - vegetarian, gf - gluten free

*gluten free - available on request

BAR MENU

FOR THE LITTLE ONES

The price of £7.95 includes a main course, a pudding and a Fruit Shoot.

Fish fingers, chips and peas	Roast chicken, mash potato and vegetables (gf)
Sausage, mash and gravy	Vegetarian sausages, mash and gravy (v)
2 scoops of vanilla ice cream (gf)	Fresh fruit salad (gf)

AFTERNOON TEA

Traditional Afternoon Tea £12.00

A selection of freshly prepared sandwiches and a delicious assortment of homemade cakes and fancies plus a pot of tea or a coffee.

Celebration Afternoon Tea £16.00

As above - includes a glass of sparkling wine

COFFEE

Cup of white or black coffee	£2.20
Small pot of coffee	£3.00
Large pot of coffee	£3.95
Espresso	£2.20
Cappuccino	£2.45
Latte	£2.45
Mocha	£2.45
Floater coffee	£2.70

TEA

Choose from traditional English, Earl Grey or from a selection of fruit teas	£2.45
Pot of tea for two	£3.45

HOT CHOCOLATE

Hot chocolate	£2.45
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LIQUEUR COFFEE

French, with brandy	£5.50
Irish, with whiskey	£5.50
Italian, with amaretto	£5.50
Calypso, with Tia Maria	£5.50
Baileys	£5.50

AFTER DINNER DRINKS

Cointreau	£3.50
Haig Club single grain whisky	£3.40
Tia Maria	£3.50
Amaretto	£3.50
Glenmorangie aged 10 years	£4.30
Balvenie aged 12 years	£4.35
Cockburns fine ruby port	£3.05
Drambuie	£3.05
Courvoisier	£3.40
Baileys	£3.50

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