

SUNDAY LUNCH

Nibbles

Almonds | Olives | Honey roast chorizo | Confit belly of tuna | Char grilled halloumi

Char grilled cafe de paris ciabatta £4.50 each

Starters

Homemade soup of the day with Hobbs House Harvester bread (V) £7.50

Ham hock terrine w/ an apricot & pickled carrot salad & toast £8.95

Char grilled halloumi kebabs w/ fresh pineapple & sweet peppers (Ve) £8.75

Smoked mackerel & whipped cream cheese parfait w tarragon, horseradish & sourdough toast £8.95

Baked camembert fondue studded w/ garlic & rosemary, served with onion marmalade, chilli jam & warm breads (V) £18 (to share)

Our Roasts

Rare roast sirloin of West Country beef with Yorkshire pudding £19.50

Roast pork with crackling & apple sauce £17.50

Roast breast of free range chicken with sage & onion stuffing £17.50

Three meat roast & Yorkshire pudding £21

Vegetarian Nut Loaf- roasted vegetables, walnuts, chestnuts & vegetarian gravy (V) £15.50

Kids roasts £9

All served with roast potatoes, seasonal vegetables & chef's own stock gravy

Mains

Crispy breaded whole tail scampi, salad, fries & garlic mayonnaise £15

Pumpkin katsu curry w/ jasmine rice, served w/ a pickled ginger, red cabbage & sesame slaw (VE/DF) £14.50

Wiltshire ham, two Sherston free range eggs & hand cut chips £15.50

Sides

Hand cut chips £4.75 | Skinny fries £4 | Side salad £3.75 | Fresh vegetables £4.50

Onion rings £3.75 | Roast potatoes £3.95 | Yorkshire Pudding £1.50

Note: DF – Dairy Free / GF – Gluten Free / VE – Vegan / V - Vegetarian

