



DINNER MENU

OCTOBER 2015

In season this month: Pumpkin & Squash, Shrimps, Endive, Onion, Chard, Cauliflower, Radish, Fennel, Beans, Mushroom, Carrots, Apple, Blackberry, Pear

SMALL PLATES

Soup of the Day with Bread (vn)
5

Quinoa & Butternut Squash Cakes with
Cajun Vegan 'Mayo', Sun Blush Tomatoes
& Roasted Endive (vn)
6

Potted Shrimps with Mixed Cress served
with Granary Bread
7

Smoked Duck Salad with Blue Cheese
Mousse & Poached Pear
7

MAIN DISHES

Roasted Red Onion & Braised Onion
Pithivier with Roasted Swiss Chard,
Radish, Fennel, Aubergine Caviar &
Pepper Coulis (vn)
12

Roasted Brill with Petit Ratatouille, Green
Beans & Crispy Leeks with Tomato &
Basil Cream Sauce
19.5

Fillet of Organic Beef with Mushroom
Ravioli, Roasted Shallots, Cauliflower
Purée, Chantenay Carrots &
Red Wine Sauce
25

Organic Steak Special of the Day served
with Peppercorn Sauce, House Salad &
Hand Cut Fries
From 17

HOUSE FAVOURITES

Chopped Salad with Warm Grilled Chicken,
Crispy Bacon, Free Range Egg, Avocado &
Shaved Parmesan
11

Porcini Mushroom & Herb Burger on Brown
Bun with Hand Cut Fries &
Seeded Coleslaw (vn)
8.5

Organic Pennyhooks Aberdeen Angus 6oz
Burger on Hobbs House Ultimate Burger Bun
with Hand Cut Fries & Seeded Coleslaw
10

Add: Organic Cheddar Cheese 1 / Bacon 1.5 /
Hampton Blue Cheese 1.5

Real Ale Battered Fish of the Day, Hand Cut
Fries with Homemade Tartar Sauce &
Garden Peas
13.5

Oak Pots of the Day served with Organic Rice
or Hobbs House Bloomer
9

SIDES: House Side Salad 3
Homemade Handcut Fries 3
Spring Greens 3
Garlic Ciabatta 3

Food allergies and intolerances: Before ordering please speak to our staff about your requirements.

DESSERT

Poached Apple with Vegan Custard,
Blackberry Jelly & Granola Crumb (vn)

7

Treacle Tart with Clotted Cream &
Candied Pecans

7

Pumpkin Panna Cotta with Cranberry
Purée, Smoked Seeds & Ginger Biscotti

7

Chocolate Terrine with Vanilla Poached
Apricots & Praline with
Mango Sorbet (vn)

7

ICE PARLOUR

Three Scoops with a Fresh Fruit Garnish

6

Booja Booja Hunky Punky
Chocolate Ice
(vn, contains nuts)

Dolcetti Ice Creams:
Honey & Ginger
Rum & Raisin
Vanilla

Dolcetti Sorbets:
Raspberry
Mango

Choice of toppings: add .50

Milk Chocolate Flake
Fudge Pieces
Chocolate Sauce
Honeycomb Crisp
Raspberry Coulis
Hot Salt Caramel Sauce
Crushed Amaretto Biscuit

CHEESE BOARD

Selection of Gloucestershire Cheese with
Grapes, Artisan Crackers & Quince Jelly

8

SPECIAL DRINKS

Bramley & Gage Quince Liqueur
Perfect with cheese!

4

Espresso Martini or House Cocktail

6.5

DRINKS:

Espresso 1.6

Cappuccino 2

Macchiato 2

Latte 2.2

Long Black 1.8

Mocha 2.4

Flat White 2

Cafetiere 2/4

Liquer Coffee 5

Hot Chocolate 3

Pot of Tea 2.5

- Organic Breakfast Tea

- Earl Grey Tea

- Chamomile Tea

- Green Tea

- Fruit Tea

- Peppermint Tea

Fresh Mint Tea 1

Royal Oak Hot Toddy 4.5

Calvados, Lemon, Honey & Water

Soya and almond milk available



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We only apply a service charge on group bookings of 8 or more.

Any tips given for good service are shared between your waiting, kitchen and housekeeping staff.