



T E T B U R Y

DINNER MENU

FEBRUARY & MARCH 2017

SMALL PLATES

Seasonal Soup of the Day
with Hobbs House Bread (vn)
5

Vegetable Spring Rolls
with Chilli & Ginger Dipping Sauce (vn)
6

Beetroot Carpaccio with Salsify
& Cashew Crème (vn)
7.5

Pigeon Breast with Beetroot Puree,
Gloucestershire Hogs Pudding & Port Jus
8.5

TAPAS

Vegetable Antipasti (vn)
7 / 11

Charcuterie with Olives & Sunblush Tomatoes
9 / 13

MAIN DISHES

Chickpea Pancakes & Lentil Dhal with Red
Onion and Green Leaves (vn)
13.5

Pork Fillet & Red Pepper Hummus with
Pickled Cauliflower & Kale
16.95

Beer Braised Oxtail with Horseradish Mash &
Salt Baked Celeriac
17.5

HOUSE FAVOURITES

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

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

Beer Battered Seasonal White Fish of the Day,
Hand Cut Fries with Homemade Tartare Sauce &
Garden Peas
13.5

Sustainable Fish Dish of the Day
Steak Special of the Day
Market Price

BURGER BAR

All served with Red Pepper Salsa, Gem Lettuce
& Tomato and Rapeseed Mayonnaise or Vegan
Mayo (vn) with Homemade Hand Cut Fries &
House Coleslaw (vn)

Lentil & Bean Burger with Gem Lettuce & Red
Onion on Hobbs House Bun (vn)
9.5

Cajun Chicken Burger on Hobbs House Ultimate
Burger Bun with Rapeseed Mayonnaise
12

Adey's Farm Organic Aberdeen Angus Beef
Burger on Hobbs House Ultimate Burger Bun
12

SIDES

House Side Salad	3
Homemade Handcut Fries	3
Sautéed Pink Fir Potatoes	3
Winter Greens	3
Garlic Ciabatta	3

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

DESSERT

Cider Poached Pear
with Coconut Crème
(vn)
7

Cacao Chocolate Tart
with Thyme & Lime Parfait (vn)
7

Lemon Cheesecake with Vanilla Ice Cream
7

ICE PARLOUR

Three Scoops
6

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

Dolcetti Ice Creams:
Lemon Meringue
Cherry
Vanilla

Coconut Tutti Frutti (vn)

Dolcetti Sorbets:
Raspberry
Apple

Choice of toppings: add .50

Milk Chocolate Flakes
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 & Damson Jelly
8

DINNER DRINKS

Prosecco

Amaretto & Cranberry Kiss

Espresso Martini

6.5

HOT DRINKS

Espresso	1.8
Cappuccino	2.5
Macchiato	2.2
Latte	2.5
Long Black	2.2
Mocha	2.8
Flat White	2.5
Cafetiere	2.2/4
Liquor Coffee	5.5

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 & Hot Water

Soya & Almond Milk available



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Fair Tips Policy

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.