



T E T B U R Y

DINNER MENU

May 2017

SMALL PLATES

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

Vegetable Spring Rolls
with Chilli & Ginger Dipping Sauce (vn)
8

Seasonal Asparagus with Poached Egg
(vo)
8

Chicken Liver Parfait with Toasted Sourdough
8

TAPAS

Vegetable Antipasti (vn)
7 / 11

Charcuterie with Olives & Sunblush Tomatoes
9 / 13

Served with Toasted Sourdough

MAIN DISHES

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

Garlic Roast Organic Pork Fillet
with Cauliflower Puree,
Black Pudding Dauphinoise & Oxtail Jus
17.5

Rump of Organic Lamb with Spiced Couscous,
Harissa & Purple Sprouting Broccoli
18

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, Red Onion and Rapeseed Mayonnaise
or Vegan Mayo (vn) with Homemade Hand Cut
Fries & House Coleslaw (vn)

Lentil & Bean Burger
on Hobbs House Brown Bun (vn)
9.5

Cajun Chicken Burger
on Hobbs House Ultimate Burger Bun
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
Seasonal New Potatoes	3
Spring Vegetables	3
Garlic Ciabatta	3

Food allergies and intolerances: Before ordering please speak to our staff about your requirements.
(vn) vegan; (vo) vegan option;

DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream
7

Chocolate and Avocado Pot (vn)
7

Rhubarb Cheesecake with Vanilla Ice Cream
7

CHEESE BOARD

Selection of Gloucestershire Cheese with
Grapes, Artisan Crackers & Damson Jelly
8

ICE PARLOUR

Three Scoops
6

Non-Dairy Delicious

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

Dolcetti Gelato

Cherry
Vanilla
Lemon Meringue

Dolcetti Sorbets (vn)

Raspberry, Elderflower
Apple, Chocolate, Mango,

Choice of toppings add .50 each

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

DINNER DRINKS

Rhubarb Fool

rhubarb vodka * ginger beer * tonic

The Great Chase

chase vodka * chase elderflower liqueur *soda

Espresso Martini

espresso shot * vodka * kahlua * syrup

Old Fashioned

johnny walker red label * bitters * ice

6.5

HOT DRINKS

We serve Woefulthane Dairy organic milk.
Soya & Almond Milk available

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 & Fairtrade Teas from Clipper Teas

English Breakfast

Earl Grey

Chamomile

Green

Fruit

Peppermint

Fresh Mint Tea 1



Fair Tips Policy

We only apply a service charge of 10% on group bookings of 8 or more.
Any tips given for good service are shared between your waiting, kitchen and housekeeping staff.

