



TETBURY

LUNCH 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) (gf)

8

Chicken Liver Parfait with Toasted
Sourdough

8

TAPAS

Vegetable Antipasti (vn)

7 / 11

Charcuterie with Olives & Sunblush
Tomatoes

9 / 13

HOUSE SANDWICH

On Ciabatta, Hobbs House White or Granary
Bloomer with Salad & Crisps / or Fries add 2

Avocado Smash with Salad & Mayo (vn)

Veggie Sausage & Red Onion (vn)

Mature Cheddar, Tomato & Chutney (v)

Mozzarella, Sunblush Tomato & Olive Melt

(v)

Smoked Salmon, Cream Cheese & Cucumber

Ham & Tomato with Wholegrain Mustard

6

SIDES

Chopped Spring Old Style Sausage

House-Side Salad

3

Homemade Handcut Fries

3

Seasonal New Potatoes

3

Winter Greens

3

Garlic Ciabatta

2

HOUSE FAVOURITES

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

9

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

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 (gf)

Steak Special of the Day (gf)

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 Brown Brown Bun (vn)

9.5

Cajun Chicken Burger

on Hobbs House Ultimate Burger Bun

12

Adey's Farm Organic Aberdeen Angus Beef

DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream
7

Chocolate & Avocado Pot (vn) (gf)
7

Rhubarb Cheesecake with Vanilla Ice Cream
7

ICE PARLOUR

Three Scoops
6

Dairy Free Delicious

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

Dolcetti Ice Creams

Cherry
White Chocolate
Vanilla
Lemon Meringue

Dolcetti Sorbets

Raspberry, Edlerflower
Apple, Chocolate, Mango

TOPPINGS

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

LUNCH DRINKS

Goji Royale
Prosecco with Goji Berry Liqueur

Espresso Martini or Seasonal House
Cocktail
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

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

Vegan (vn) Vegan Option (vo) Gluten Free (gf)

Fair Tips

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

