



VEGAN DINNER MENU

SOUP OF THE DAY

& Hobbs House Bloomer or Hobbs GiFt Bread (gf)

5

OAK POT OF THE DAY (gfo)

Choice of Organic Rice or Bloomer or Seasonal Vegetables

9

ANTIPASTI (gfo)

Olives, Hummus & Dip of the Day, Sunblush Tomatoes, House Slaw, Pickles & Toasted Sourdough

7/11

SWEET POTATO TACO BOWL (gf)

Quinoa, Black Beans, Avocado, Charred Corn, Seasonal Leaves, Toasted Seeds & Tahini

8/12

~ MAINS ~

LENTIL & MUSHROOM COTTAGE PIE (gf)

Celeriac & Potato Mash, Cider Braised Cabbage Parcel of Shallot & Thyme

13

LENTIL & BEAN VEGAN BURGER

*On Hobbs House Brown Bun with Vegan Mayo
with Handcut Fries, House Coleslaw & Gherkin*

9.5

SIDES

Side Salad | New Potatoes | Handcut Fries | Seasonal Vegetables | Garlic Ciabatta with Vegan Spread

3

~ DESSERTS ~

SHORTCRUST PUMPKIN & MAPLE PIE

Whipped Coconut Cream

7

OAK APPLES & BLACKBERRY CRUMBLE

Booja Booja Vanilla Ice

7

gf – gluten free, gfo – gluten free option available

Please let a member of staff know if you have any allergies or intolerances.
Any tips kindly given for good service are shared between all staff.