

VEGAN MENU

STARTERS

Seasonal Soup of the Day with Hobbs House Bread

5

Bubble & Squeak with Pickled Beetroot (gf)

8

TAPAS

Vegetable Antipasti

7 / 11

MAINS

Butternut Squash & Cauliflower Tagine with Moroccan Spiced Couscous

12.5

Lentil & Bean Burger with Gem Lettuce & Red Onion on Hobbs House Bun

9.5

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

9

DESSERTS

Chocolate Sponge with Toffee sauce & Caramelised Figs

7

Chocolate Torte with Coconut Ice Cream

7

Apple Crumble with Vanilla Vegan Ice

7

Booja Booja Hunky Punky Chocolate Ice (contains nuts)

Dolcetti Ice Creams: Coconut Tutti Frutti

6

SIDES

House Side Salad 3

Homemade Handcut Fries 3

New Potatoes 3

Seasonal Vegetables 3

Receive a complimentary
175ml glass of **Asparagasm**
wine when taking three courses
from the menu