



NEW YEAR'S EVE LUNCH

APPETISERS

BREAD & OIL £4.5
 Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping. V VE* GF* DF*

OLIVES £4.5
 Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence. V VE GF DF

PITTA & HOUMOUS £4.5
 Toasted pitta bread with our homemade jalapeño houmous. V VE GF* DF

STARTERS

SCAMPI £10
 Finest whole, sweet langoustine tails in a light & crispy batter. 8 pieces with salad garnish & tartare sauce.

SOUP OF THE DAY £8
 Homemade soup of the day & a thick slice of Hobb's House bread. V GF*

FLAMING CHICKEN £9
 Spicy batter coated chicken fillet pieces, peri-peri mayonnaise, 'Frank's Original' hot sauce & dressed salad garnish.

PRAWN COCKTAIL £10
 Cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large Crevette & served with granary bread. GF* DF*

PARFAIT OF THE DAY £9
 Ask your server for today's flavour. Granary toast, red onion chutney and dressed salad garnish.

FALAFEL £8.5
 Homemade fluffy yet crispy falafels. Tzatziki, sweet chilli sauce & dressed salad garnish. V VE*

V
 Vegetarian

VE
 Vegan

DF
 Dairy Free

GF
 Gluten Free

*
 Adjustment Available



M A I N S

STEAK FRITES BÉARNAISE

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. Flattened & grilled. Chips, dressed butterhead salad and a homemade béarnaise sauce.

£28
GF DF*

STEAK PIE

Individual shortcrust pastry pie, filled with steak and ale. Chips or mash, petit pois and a roast beef and red wine gravy.

£16

CAJUN CHICKEN //

Chargrilled free-range English chicken breast marinated in Creole Cajun spices. Chips, parmesan Caesar salad and homemade coleslaw.

£18
GF* DF*

FESTIVE BURGER

Chargrilled homemade 7oz beef burger made with 100% Aberdeen Angus sirloin & short rib mince, smoked crispy streaky bacon, brie & a port and cranberry relish in a toasted brioche bun with chips.

£18
GF* DF*

SCAMPI

Finest whole, sweet langoustine tails in a light & crispy batter. Chips, petit pois, lemon & tartare.

£19

CONFIT DUCK

Homemade slow-cooked French confit duck leg, with tender meat that falls off the bone and crispy skin. Buttery mashed potato, spiced red cabbage and sauce of the day.

£26
GF DF*

MUSSELS /

Scottish mussels in white wine, garlic, chilli flakes, parsley & cream. With baked French baguette. - Just ask to leave out the chilli if you don't like spice!

£14
GF*

BLUE WALDORF SALAD

Crumbled grade A Stilton, caramelised walnuts, sliced pear, dressed salad leaves, pumpkin & sunflower seeds and homemade coleslaw.

£18
GF DF*
V

FALAFEL BURGER

Homemade fluffy & crispy falafels, jalapeño houmous, red onion, lettuce & sweet chilli sauce in a toasted brioche bun. Chips & tzatziki on the side.

£17
DF*
V VE*

MUSHROOM SHAKSHUKA /

Baby mushrooms in our homemade Shakshuka sauce, made from tomatoes, pepper, onions, harissa and Maghrebi spices. Baked with a Taleggio cheese and panko breadcrumb topping. Chips or garlic bread & dressed mixed leaf salad.

£17
GF* DF*
V VE*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available