



## A P P E T I S E R S

### B R E A D £4

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping. **V VE\* GF\***

### O L I V E S £4

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

### P I T T A + H O U M O U S £4

Toasted pitta bread with jalapeño houmous. **V VE GF\***

## S T A R T E R S

### P R A W N C O C K T A I L £10

The classic, still hits the spot! Extra large cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large crevette & served with granary bread. **GF\***

### S M O K E D S A L M O N £10

Severn & Wye traditional oak smoked salmon, toasted bread, cream cheese, cucumber, dressed salad garnish & balsamic syrup. **GF\***

### F L A M I N G C H I C K E N £8.5

Spicy batter coated chicken fillet pieces with peri-peri mayonnaise & 'Frank's Original' hot sauce & dressed salad garnish.

### S C A M P I £10

Finest whole, sweet langoustine tails in a light & crispy batter. 8 pieces for the perfect starter size, with salad garnish & tartare sauce.

### F A L A F E L £8.5

Homemade fluffy yet crispy falafels. With tzatziki, sweet chilli sauce & dressed salad garnish. **V VE\***

## S I D E S

Garlic bread – 4.5  
Cheesy garlic bread – 4.7  
Bread & butter – 3.5  
Onion rings – 4  
Gravy – 3

Minted peas – 3.5  
Garlic Mushrooms – 4.5  
Chips – 4.5  
Mash – 4.5

Parmesan mash – 5  
Halloumi – 4  
Side salad – 4  
Extra veg – 4  
Coleslaw – 3.5

**V**  
Vegetarian

**VE**  
Vegan

**DF**  
Dairy Free

**GF**  
Gluten Free

**\***  
Adjustment Available



# M A I N S

## T H E G R I L L

Chargrilled in our imported Spanish 'Pira' charcoal burning oven for that unique BBQ flavour.

### B B Q B U R G E R £17.5

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with crispy dry cured smoked streaky bacon, melted Monterey Jack cheese, dill pickle & BBQ sauce in a toasted brioche bun, with relish on the side. GF\* DF\*

### B L U E B U R G E R £17.5

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with melted 1st grade Stilton, crispy dry cured smoked streaky bacon in a toasted brioche bun, with relish on the side. GF\* DF\*

### C A J U N C H I C K E N £18

Cajun marinated chicken breast. With chips, parmesan Caesar salad and homemade coleslaw. GF\* DF\*

### P E R I - P E R I C H I C K E N £18

Peri-Peri marinated chicken breast served with creamy parmesan mash, minted petit pois, Peri-Peri sauce & homemade coleslaw. Served Medium or Hot, Your choice! GF\* DF\*

### S I R L O I N £25

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. With chips, petit pois & herb roasted beef tomato. GF DF

#### Add one of our sauces – 4

**Peppercorn sauce** – made with cream, cognac and pink & green peppercorns

**Red wine sauce** – made with red wine, mushroom & madeira

**Café de Paris Butter** - the classic steak butter made to our secret recipe with over 25 ingredients

### F R E S H O F F T H E B O A T £19

Fabulous, super fresh, line caught Start Bay Cod, filleted and coated in a light panko crumb. With petit pois, chips & tartare sauce. GF\* DF\*

### S C A M P I £19

Finest whole, sweet langoustine tails in a light & crispy batter. With chips, petit pots & tartare sauce.

### H A M + E G G S £14

Roasted herby Portobello mushroom, halloumi, chipotle chilli jam, mayo & lettuce in a toasted brioche bun. GF DF

### F A L A F E L B U R G E R £17.5

Roasted herby Portobello mushroom, halloumi, chipotle chilli jam, mayo & lettuce in a toasted brioche bun. V VE\*

### P O R T O B E L L O B U R G E R £17.5

Roasted herby Portobello mushroom, halloumi, chipotle chilli jam, mayo & lettuce in a toasted brioche bun. V VE\* GF\*

V

Vegetarian

VE

Vegan

DF

Dairy Free

GF

Gluten Free

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Adjustment Available