

e v e n i n g

aperitifs

winter paloma / espresso martini / hugo's royale spritz / spiced berry kir royale 11.95 each

snacks & small plates

marinated gordal olives (ve) 4.95
hobbs house focaccia, cold-pressed rapeseed oil, sherry vinegar (ve) 4.50
loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve) 7.95
salt and pepper calamari, vietnamese style dipping sauce, chilli, lime 9.95
butternut squash and black bean tostada, avocado crema (ve) 7.50
pork, duck liver and pancetta terrine, sourdough toast, plum chutney 9.95
shell-on king prawns, harissa butter, lime 10.00

sharing

rosemary baked camembert, garlic buttered dipping bread, pickles, sticky onion marmalade (v) 19.95
british charcuterie: suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia 22.95

pasta, grains & salad

brixham crab linguine, samphire, preserved lemon, brown crab and chilli butter, pangrita 22.00
potato gnocchi, wild mushroom velouté, miso-roasted chestnuts, winter herb gremolata (ve) 16.95
jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo) 8.50/16.95
severn & wye smoked mackerel salad, new potatoes, rich-yolk egg, horseradish dressing 14.95
chopped salad, avocado, smoked bacon, tomato, gem lettuce, blue cheese ranch, crispy onions 13.95

large plates

chicken milanese flatbread, garlic and herb butter, streaky bacon, gem lettuce, aioli, pecorino 14.95
west end farm pork ribeye, smoked sausage cassoulet, black cabbage, harissa butter, burnt lemon 23.95
our beef burger, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries 18.95
brixham market fish stew, west country mussels, prawns, saffron potatoes, herb aioli, garlic croûte 21.95
butcombe gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce 19.50
Soz ribeye steak, garlic butter, thick-cut chips, roasted mushroom, watercress, peppercorn or béarnaise sauce 36.95

see our blackboard for prime cuts and daily specials

sides

thick-cut pub chips or skin-on fries (v) 5.25	smoked sausage cassoulet , herb crumbs 6.95
baby gem salad , buttermilk ranch (v) 4.95	truffle fries , pecorino, aioli, chives (v) 5.95
seasonal greens , garlic butter (v) 5.75	three cheese mac n' cheese , thyme crumb (v) 6.95

team rewards please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

allergen info (v) veggie friendly, (ve) vegan friendly, (veo) vegan option available - ask a team member for gluten friendly options. please inform a member of our team of any allergies before placing your order. we cannot guarantee the total absence of allergens in our dishes. our fish dishes may contain small bones, please take care.

scan the qr code for detailed allergen and calorie information.



