

# e v e n i n g

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## aperitifs

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

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## snacks & small plates

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**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) 8.25  
**salt and pepper calamari**, vietnamese style dipping sauce, chilli, lime 9.95  
**veggie keema samosas**, coriander chutney (v) 6.75  
**pork, duck liver and pancetta terrine**, sourdough toast, plum chutney 9.95  
**shell-on king prawns**, harissa butter, lime 10.25

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## sharing

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**rosemary baked camembert**, garlic buttered dipping bread, pickles, sticky onion marmalade (v) 20.50  
**british charcuterie**: suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia 23.75

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## pasta, grains & salad

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**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) 17.50  
**crown prince squash risotto**, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve) 8.50/16.95  
**severn & wye smoked mackerel salad**, new potatoes, rich-yolk egg, horseradish dressing 15.50  
**golden beetroot salad**, cropwell bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v) 13.95

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## large plates

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**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 24.75  
**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 22.50  
**butcombe gold beer-battered haddock and thick-cut chips**, minted peas, tartare sauce 19.50  
**Soz flat-iron steak**, garlic butter, thick-cut chips, roasted mushroom, watercress, peppercorn or béarnaise sauce 26.50

*see our blackboard for prime cuts and daily specials*

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## sides

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<b>thick-cut pub chips</b> or <b>skin-on fries</b> (v) 5.50	<b>smoked sausage cassoulet</b> , herb crumbs 6.95
<b>baby gem salad</b> , buttermilk ranch (v) 4.95	<b>truffle fries</b> , pecorino, aioli, chives (v) 6.25
<b>seasonal greens</b> , garlic butter (v) 5.75	<b>three cheese mac n' cheese</b> , 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.



