

BREAKFAST - served till 11.30am

Toasted Hobbs bread, marmalade, jam or Marmite	2.50
Fresh baked croissant or pastries	2.25
Porridge, caramelised banana, maple syrup	4.50
Baked granola, berry, natural yoghurt pot	4.50
Breakfast brioche roll – choose from grilled bacon, classic pork sausage Or buttered mushroom, tomato, fried egg, tea or coffee	8.50

SOUP, BREAD AND NIBBLES

Bread board, confit garlic oil, sherry vinegar	3.30
Homemade soup, chef's garnish	5.00

DELI SANDWICHES

All served with thick cut chips

'Open' char-grilled bacon, lettuce, smoked chicken, pancetta mayonnaise and tomato chutney, toasted sourdough	12.95
Thwaites original beer battered fish finger butty, crushed mint peas, homemade tartare sauce	14.00

CLASSIC SANDWICHES

All served with your choice of bread, granary or white and vegetable crisps.

Honey roasted ham, watercress and English mustard mayonnaise	8.50
Salt beef, homemade pickles and cabbage 'slaw	8.95
Mature cheddar and 'proper' piccalilli	7.95
Free range egg mayonnaise, watercress	7.95
Prawn and smoked paprika Marie rose	8.50

AFTERNOON TEA

Available on the day - Selection of finger sandwiches, homemade sweet treats, buttermilk scone, Cornish clotted cream and jam. Please allow 15 minutes waiting time.

Traditional	23.00
Prosecco	27.00
Champagne	30.00

WHILST YOU CHOOSE

Aubergine, harissa, pearl barley, sour cream and lime	4.00
5 Tempura prawns, charred lime, ginger, wasabi, daikon, mirin, soy	12.50
Greek marinated olives	3.95

MAINS

Slow cooked beans in tomatoes, toasted sourdough	7.95
Add smoked bacon and cheese	8.95
Handmade beef burger, glazed bun, smoked pancetta mayonnaise, Cornish sea salted fries	15.50
Add smoked bacon and cheese	16.50
Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartare sauce	15.95
Tiger prawn linguini, sundried tomato, lemon, parsley and garlic	18.95
Chef's vegetarian dish of the day (please ask your server for today's dish)	
Sea and land deli board - Thwaites ale cured trout, mini crevette cocktail, chicken liver parfait, locally smoked chicken breast, cornichons, crispy capers	
Hobbs bakery crusty pain de champagne	16.50
Caesar salad, confit garlic croutons, shaved parmesan, smoked anchovies	Starter 7.00 Main 14.50
Add harissa and lemon char-grilled chicken	16.50

SOMETHING EXTRA

Buttered garden vegetables	
Beer battered onion rings	
Triple cooked chips	
Chef's seasonal salad	
Parsley buttered new potatoes	All 3.95

DESSERTS

Rose and mascarpone cheesecake, strawberry textures, pistachio	7.85
Lavender and lemon brûlée	7.25
Peach, raspberry, vanilla, toasted marshmallow	7.25
Chocolate and Thwaites ale cake, coconut ice cream	7.50
Ice creams and sorbets (please ask for today's selection)	6.90
Local cheeseboard, Bath Blue, Smoked Brie, Double Gloucester, biscuits, chutney, fruit cake	11.95
Selection of homemade petit fours	3.50

HOT DRINKS

Taylor's of Harrogate tea	
Choose from English Breakfast, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Peppermint or Decaffeinated Breakfast	4.30
Cappuccino, americano, double espresso, latte, flat white, mocha	All at 4.30
Espresso or cortado	3.50
Hot chocolate	4.35

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.