

EVENING MENU

NIBBLES & SMALL PLATES

Marinated Olives	£4
Marinated Anchovies	£4
Roasted Chorizo Sausage	£5
Hobbs House Focaccia Garlic butter	£5
Panko Crusted Brie Rosemary, parmesan, nori, mustard mayonnaise	£6
Tempura Prawns Sriracha, yoghurt, crispy shallots & coriander	£6

MAIN PLATES

Harissa Chicken Quinoa, tomatoes, feves, chickpeas, peppers, pumpkin seeds, turmeric dressing	£10
Buffalo Mozzarella Pizza Parmigiano, reggiano, fresh basil, extra virgin olive oil	£10
Salami Pizza Roasted red peppers, green chillies, jalapeños	£12
Portobello Mushrooms Pizza Parma ham, Devon Blue, aged balsamic, rocket, confit lemon	£13
Arbor Ale Haddock Sub roll, pickled cucumber, mustard mayo, crispy capers	£12
200g Beef Burger Sourdough bun, gem, beef tomato, tomato & onion chutney, pickles	£13
Korean Fried Chicken Sourdough bun, gem, beef tomato, kimchi, pickles, sriracha, yoghurt	£14

SIDES

Cornish Sea Salted Fries	£3
Arbor Ale battered Onion Rings	£3
Garden Salad Aged balsamic dressing	£3
Hash Brown Bites Mozzarella, pickled jalapeños, crispy shallots, sriracha	£4

PUDDING

'Smokin Bean' Affogato	£5
Chocolate Donuts Crème Chantilly & chocolate sauce	£6
'Smokin Bean' Affogato & Pedro Ximenes	£6
Marshfield Farm Ice Cream, Whipped cream, tuck shop sweets	£7
'Smokin Bean' Affogato & Frangelico	£7

KIDS MENU

Watermelon, Berries & Coulis

Garlic Bread



Cheese & Tomato Pizza

Beef Burger & fries

Fish Fingers, lemon & fries



Marshfield Farm Ice Cream & tuck shop sweets

Chocolate Donut, cream & chocolate sauce

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. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.