



SMALL PLATES

- Selection of olives, dressed in confit lemon oil - 4.5 (ve)
- Smoked cod roe, Hobbs House focaccia, pickled cucumber - 5.5
- Onion bhaji, blackened mango puree, mint yoghurt dressing - 5.5 (v)
- Muhammara, house-made tortilla chips, root vegetable crisps, pomegranate dressing - 6.5
- loW tomatoes, buffalo mozzarella DOP, aged balsamic bruschetta - 6.5
- Crispy squid, wasabi mayo, lime pickle - 8
- Scotch egg, chip-shop curry sauce, apple & celeriac remoulade - 8.5
- River Teign mussels, 'nduja butter sauce, ciabatta - 9
- Scallops, pickled fennel & orange, peppercorn sauce, lemon dressing - 11

LARGE PLATES

- Marmalade & brown sugar glazed ham, fried eggs, chips, piccalilli - 18
- 8oz beef burger caprese, buffalo mozzarella, basil, beef tomato, parmesan truffle fries - 18.5
- Pumpkin & sage tortellini, sundried tomatoes, grilled artichoke hearts, smoked almond pesto - 19.5
- Pan-roasted chicken breast, wild mushroom, asparagus & pancetta risotto - 22
- Whole roast plaice, jersey royals, samphire, caper & lemon butter - 25
- 8oz ribeye, roast vine tomatoes, portobello mushroom, tenderstem, garlic & herb butter, chips - 32

PUDDINGS

- Sticky toffee pudding, salted caramel ice cream - 8
- Apple & berry crumble, vanilla ice cream - 8
- Vanilla bean panna cotta, warm roast nectarines, honey & stem ginger syrup - 8.5
- Chocolate mousse tart, amaretti biscuit base, orange & mascarpone cream - 8.5

- Selection of ice creams - 2/4/6
- Affogato - 5

