



# SUNDAY LUNCH

## APPETISERS & STARTERS

### BREAD & OIL

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping. **V VE\* GF\* DF\***

£4.5

### OLIVES

Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence. **V VE GF DF**

£4.5

### PITTA & HOUMOUS

Toasted pitta bread with jalapeño houmous. **V VE GF\* DF\***

£4.5

### PRAWN COCKTAIL

The classic, still hits the spot! Extra large cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large crevette & served with granary bread. **GF\* DF\***

£10

### PARFAIT

Smooth duck liver and port parfait, granary toast, dressed salad garnish & balsamic syrup. **GF\* DF\***

£9

### SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup. **GF\* DF\***

£10

### WALDORF SALAD

Dressed butterhead salad, crumbled grade A Stilton, sliced pear, caramelised walnuts & balsamic syrup. **V VE\* GF DF\***

£9

### BAKED CAMEMBERT

Baked French Camembert D'Isigny Ste Mère cheese scored with garlic, rosemary & EVOO. Baked French baguette and homemade chutney. (Share between two) **V GF\***

£15

**V**  
Vegetarian

**VE**  
Vegan

**DF**  
Dairy Free

**GF**  
Gluten Free

**\***  
Adjustment Available



# SUNDAY LUNCH

## THE ROASTS

### ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF\* DF\*

£21

### FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF\* DF\*

£19

### VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE\* GF\* DF\*

£18

#### All served with:

Goose fat roasted potatoes  
(Sunflower herb roasties for vegetarian option if required)  
Steamed green vegetables  
Heritage tricolour carrots  
Our signature Barber's Vintage Cheddar cauliflower cheese  
5 Spice & red wine braised red cabbage

#### Sauces available on request:

Horseradish cream, cranberry & port sauce  
English mustard, Dijon mustard, wholegrain mustard, French mustard  
mint sauce, mint jelly, chilli apple jelly, Bramley apple sauce

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available



# SUNDAY LUNCH GARDEN MENU

AVAILABLE APR - SEP  
12pm - 2pm | Subject to availability & good weather  
OUTSIDE ONLY

Please note we do not allow tabs outside and we don't have the facility to hold your card, apologies for any inconvenience

## SANDWICHES

£8.5

Choose your Hobb's House Bakery bread: White, Granary or toasted Ciabatta  
Served with salad garnish & salted crisps

Cheese | Vintage local Barber's Cheddar cheese & ploughman's pickle v

Ham | Sliced roast local ham & wholegrain mustard

Salmon | Scottish smoked salmon, cream cheese & cucumber

Prawn | Royal Greenland prawns in Marie Rose sauce & chopped romaine lettuce

## SMOKED SALMON SALAD

£18

Scottish smoked salmon, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

GF DF

## BLUE WALDORF SALAD

£18

Crumbled grade A Stilton, caramelised walnuts, sliced pear, dressed salad leaves, pumpkin & sunflower seeds and homemade coleslaw.

GF DF\*

V

## PRAWN SALAD

£18

Royal Greenland prawns in our homemade Marie Rose sauce, whole Crevette, dressed salad leaves, cornichons, capers, pumpkin & sunflower seeds and homemade coleslaw.

GF DF

## PLOUGHMANS

Pickled onions, celery batons, cherry tomatoes, chutney/pickle, sliced apple, homemade coleslaw, dressed mixed salad and sliced bread.

GF\* DF\*

V\* VE\*

Choose from:

Vintage local Barber's Cheddar gf v

Sliced roast local ham gf df

Brie gf v

Grade A Stilton gf v

One Item	£13
Two Items	£14
Three Items	£15

Due to the space needed to cook our Sunday Roast, our fryers are out of use so unfortunately that means, no chips!

We do occasionally have spare Roast potatoes and even Roast Beef & Roast Chicken so we can offer:

Portions of Roast Potatoes £5

Cheesy Roast Potatoes (done cauliflower cheese-style) £6

Hot Roast Beef Sandwich with a churn of roast beef gravy £10

Hot Roast Chicken & Stuffing Sandwich with a churn of roast chicken gravy £10

Just ask at the bar if we have these available

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

\*  
Adjustment Available