# The Kitchen Menu

Order between 12pm - 3.00pm

all things seasonal & local All our dishes are fres

At the heart and soul of our food & drink offer is a desire to celebrate all things seasonal & local. All our dishes are freshly prepared in the Westonbirt kitchen or by our trusted local partners. Please see our specials board situated at the till for today's soup flavour & pie flavour along with other daily specials.

### Small Plates

Homemade soup of the day with Hobbs House wholemeal roll & butter. (GFO) (VG) £7.25

Smoked salmon and dill tart served with celeriac remoulade £8.50 and pickled cucumber

Local butcher 'Jessie Smiths' Pork pie filled with pastrami, gherkin and cheese £8.50 served with piccalilli (add Fries for + £3.50)

### Toasties

Served in Hobbs House sourdough, with spiced tomato relish and mixed leaf. £10.50

Grilled cheese - Cheddar, Raclette & double Gloucester with pickled red onion. (V) (GFO)

Ham hock - shredded ham hock with Cheddar and wholegrain mustard mayonnaise. (GFO)

<u>Vegan</u> - grilled 'Cheddar' with vegan 'feta' and pickled red onion. (VG)(GFO)

### Jacket Potatoes

Oven-baked jacket potato served with dressed mixed leaf salad.

Choose one filling from below.

(add extra fillings for + £2.00 each)

Baked beans. (VG)(GF)

Melted Cheddar cheese. (V)(GF)

Mixed bean stew. (VG) (GF)

Tuna mayonnaise with red onion. (GF)

Coronation chicken. (GF)

Plain potato with no filling. (VG)(GF)

Large Plates

Baked Camembert with rosemary and garlic, served with plum £14.00 chutney and focaccia roll. (V) (GFO)

Locally sourced, Jessie Smith Butchers pie of the day with skin on fries, minted peas and Butcombe beer gravy.

Humous bowl with couscous salad, chickpea falafels, roasted root vegetables, harissa and crispy chickpeas. (VG) or swap falafels for chicken Shawarma (+ £1.50)

Venison sausage served with chive mash, cranberry, Butcombe beer gravy and crispy onions.

Chicken, wild mushroom and shallot stew served with £15.50 chive mash, heritage carrots and mushroom cream sauce (GF)

Winter bean cassoulet, roasted kale and rosemary focaccia. £15.00 (VG)(GFO)

Mushroom tortellini, leek pesto, Pecorino and crispy leeks. (V) £15.00

Sides

Skin on fries. (VG)(GF) £4.50

Roll & butter. (VGO)GFO) £1.50

Mixed leaf salad. (VG)(GF) £4.25

Bowl of roasted root £4.50 vegetables. (GF) (VG)

Dessert

£6.50 Each

£16.50

£15.95

Apple crumble tart served with vanilla custard (V)

Sticky toffee pudding, butterscotch sauce, mascarpone cream (V)

Rhubarb and strawberry charlotte with vegan custard (VG)

We hope that you enjoy your food. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, peanuts, fish or shellfish.

Please ask your server for more information on specific allergens relating to menu items and notify us if you have any allergens or dietary requirements.

£5.00

£8.95

## Hot Drinks

# Single-origin coffee from Clifton Coffee Roasters

Espresso	£3.00			
Americano	£3.20			
Cappuccino	£3.60			
Latte	£3.60			
Flat white	£3.60			
Macchiato	£3.20			
Cortado	£3.30			
Hot chocolate	£3.75			
Mocha	£4.10			
Chai latte	£3.60			
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Babyccino	£0.95			
Children's hot chocolate	£2.75			
Extra shot	£1.50			
Oat/soya milk	Free			
Syrups: vanilla, hazelnut, caramel	£0.85			
Marshmallows	£0.60			
Whipped cream	£0.80			
Teas	£3.10			
Clifton Tea – plastic free teabag				
Breakfast blend, decaff, earl grey, chamomile,				
lemongrass & ginger, peppermint, green, hibiscus &				
berry and strawberry rooibos				



### Wine

#### White Wine

Orsino Pinot Grigio 2019, Lazio, Italy £7.50 175ml / £9.00 250ml / £25 bottle

Aloe Tree Chenin Blanc 2019, Western Cape, South Africa

£9.50 175ml / £11.50 250ml / £28 bottle

#### Rosé Wine

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy £7.50 175ml / £9.50 250ml / £25 bottle

#### **Red Wine**

Terre Allegre, Sangiovese 2019, Puglia, Italy £7.50 175ml / £9.00 250ml / £25 bottle

Para Dos Malbec 2019, San Juan, Argentina £9.50 175ml / £11.50 250ml / £28 bottle

125ml glass available

#### **Sparkling Wine**

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £9.00 200ml bottle

## Cold Drinks

Cawston Press cans Rhubarb & apple Cloudy apple Ginger beer Elderflower lemonade	£3.25
San Pellegrino cans Aranciata Rosso (blood orange) Limonata (lemon)	£3.25
Coca-Cola Diet Coke/Zero Coke	£3.25 £3.00
Bottled Bensons Juices Raspberry & apple Apple & mango Orange juice	£3.95
Still lemonade Sparkling elderflower Our Small Farm bottled apple Bath water (sparkling) Bath water (still)	£3.95 £4.75 £4.15 £2.50 £2.50
Cawston Press cartons	£1.50

## Beer & Cider

Birra Moretti 4.8% 330ml bottle, lager, Italy	£5.50	Heineken Zero 0% 330ml bottle, Holland	£4.75
Hawkstone Pilsner 3.8% 330ml bottle, Cotswold Brew Co.	£5.95	Thatchers Zero 0% 500 <i>ml bottle, Thatchers Cider Co, medium-dry</i>	£5.95
Hawkstone IPA 5.2% 330ml bottle, Cotswold Brew Co.	£5.95	Thatchers Gold 4.8% 500ml bottle, Thatchers Cider Co, medium-dry	£6.50
Daura Damn, 5.4% 330ml bottle, Gluten-free lager, Spain	£6.00	Hawkstone Cider 5.0% 500ml bottle, Cotswold Brew Co, dry cider	£6.50

