

The Kitchen

At the heart and soul of our food and drink offer is a desire to celebrate all things seasonal and local. All our dishes are freshly prepared in the Westonbirt kitchen.

Please see our specials board situated at the till for today's quiche, soup flavour & other daily specials.

Light Bites

Gordal olives (VG)(GF)	£3.95
Hobb's House rosemary focaccia, aged balsamic vinegar and extra virgin olive oil (VG) (GFO)	£4.95
Soup of the day, Hobb's House seeded roll (VG), butter (VGO) (GFO)	£6.50
Smoked harissa houmous, kalonji seed flatbread, radish (VG)	£5.95
Pickled white anchovies, lemon zest, olive oil & parsley	£5.95
Ham hock, pickled carrot and mustard terrine, crostini, cornichons	£7.95
Jesse Smith pork pie with pastrami and cheddar cheese top, piccalilli	£7.95
Cured meats for one Parma ham, Milano salami, copa, cornichons, Hobb's House focaccia (GFO)	£8.95

Jacket Potatoes

Oven-baked jacket potato with butter Served with dressed mixed salad(gf)(vgo)	£4.95
Sour cream and chives (V)	£2.50
Melted cheddar cheese, spring onion (V)	£3.00
BBQ beans, caramelised onions, fresh chilli (VG)	£3.00
Tuna sweetcorn mayo	£3.50
Coronation chicken, mango chutney, fresh chilli, coriander	£3.50

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

Mains

Quiche of the day served warm with dressed baby mixed leaves: See daily specials board or ask a member of our team (V)	£10.95
Foresters board Hobb's House cheddar cheese scone and salted butter, cup of soup, Gloucestershire ham, spiced tomato chutney, cheddar cheese, pickle onions, apple, celery.	£11.95
Quinoa, avocado, falafel and black bean salad, tomato, sweetcorn, lime and chilli dressing, coriander (VG)	£12.95
Scampi and chips, fresh mushy peas, tartare sauce, lemon	£13.95
Caesar Salad, whole grilled chicken breast, baby gem lettuce, shaved parmesan, crouton, pickled white anchovies, Caesar dressing (GFO) <i>Make it vegetarian by swapping to Halloumi</i>	£13.95

Sharing

Cured meats Parma ham, Milano salami, copa, cornichons, Hobb's House focaccia (GFO)	£14.95
Tasting board Ham hock, pickled carrot and mustard terrine, crostini, cornichons, Hobb's House rosemary focaccia, aged balsamic vinegar and extra virgin olive oil, pickled white anchovies, lemon zest, olive oil & parsley, Gordal olives	£15.95
Green board Hobb's House rosemary focaccia, aged balsamic vinegar and extra virgin olive oil, smoked harissa houmous, falafel, radish, sun blushed tomato, dressed house salad, Gordal olives (VG)	£14.95
Ploughman's to Share Hobb's House cheddar cheese scones and salted butter, Jesse Smith pork pie with pastrami and cheddar cheese top, piccalilli, Gloucestershire ham, spiced tomato chutney, pickle onions, cheddar cheese, apple, celery	£15.95

Sides

Skin on fries (VG)(GF)	£4.25
Minted peas (VG)(GF)	£3.95
Buttered sweetcorn (V)(GF)	£3.95
Dressed house salad (VG)(GF)	£4.25
Caesar salad (V)(GFO)	£5.50

Dessert

Baked vanilla cheesecake, passionfruit coulis (V)	£5.95
Eton Mess, meringue, strawberries and Chantilly cream (V)(GF)	£5.95
Dark chocolate and coconut tart (VG)(GF)	£5.95

V - Vegetarian | VG - Vegan | VGO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option | DF- Dairy free | N- May contain nuts

Hot Drinks

Single-origin coffee from Clifton Coffee Roasters

Espresso	£2.95
Americano	£2.95
Cappuccino	£3.30
Latte	£3.10
Flat white	£3.30
Macchiato	£2.95
Cortado	£2.80
Hot chocolate	£3.50
Mocha	£3.75

Babyccino	£0.80
Children's hot chocolate	£2.50

Extra shot	£1.25
Oat/soya milk	Free
Syrups: vanilla, hazelnut, caramel	£0.75
Marshmallows	£0.50
Whipped cream	£0.75

Teas £2.95

Clifton Tea – plastic free teabag
Breakfast blend, decaff, earl grey, chamomile,
lemongrass & ginger, peppermint, green, hibiscus &
berry and strawberry rooibos

Drinks

Wine

White Wine

Orsino Pinot Grigio 2019, Lazio, Italy
 £6.50 175ml / £8.50 250ml / £24 bottle

Aloe Tree Chenin Blanc 2019, Western Cape,
 South Africa
 £7.00 175ml / £10.00 250ml / £28 bottle

Rosé Wine

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy
 £6.50 175ml / £8.50 250ml / £24 bottle

Red Wine

Terre Allegre, Sangiovese 2019, Puglia, Italy
 £6.50 175ml / £8.50 250ml / £24 bottle

Para Dos Malbec 2019, San Juan, Argentina
 £7.50 175ml / £10.50 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	£2.95
Rhubarb & apple	
Cloudy apple	
Ginger beer	
Elderflower lemonade	

San Pellegrino cans	£2.95
Aranciata Rosso (blood orange)	
Pompelmo (grapefruit)	
Limonata (lemon)	

Coca-Cola	£2.95
Diet Coke/Zero Coke	£2.75

Bottled Bensons Juices	£3.50
Raspberry & apple	
Apple & mango	
Orange juice	

Bradleys still lemonade	£3.75
DrinksByLucy sparkling elderflower	£4.50
Our Small Farm bottled apple	£4.00
Bath water (sparkling)	£2.25
Bath water (still)	£2.25

Cawston Press cartons	£1.50
------------------------------	--------------

Beer & Cider

Birra Moretti 4.8%	£5.00	Heineken Zero 0%	£4.50
330ml bottle, lager, Italy		330ml bottle, Holland	
Hawkstone Pilsner 3.8%	£5.50	Eccentric English Apple 4%	£5.50
330ml bottle, Cotswold Brew Co.		330ml can, Bensons, medium-dry	
Hawkstone IPA 5.2%	£5.50	Sweet Cheeks - Blackberry & Elderberry Cider	£6.50
330ml bottle, Cotswold Brew Co.		4% 330ml bottle, Cotswold Cider Co, blush cider	
Daura Damn, 5.4%	£5.50	Hawkstone Cider 5.0%	£6.50
330ml bottle, Gluten-free lager, Spain		500ml bottle, Cotswold Brew Co.	



Forestry England