

Fixed Price Menu

2 courses 18.5 | 3 courses 22.5

175ml House red/white wine | 4.5
Pint Maple lager | 4

Cornish Orchard | 3
Non-alcoholic Cooler | 3.5

STARTERS

Bread & Olives VGO, GFO
Marinated olives, local breads, virgin olive oil & balsamic vinegar

Homemade Soup GFO
Please see specials board
Served with Hobbs House bread

Maple Chicken Wings GF
Maple BBQ sauce

Red Pepper Hummus GFO, VG
Crispy chickpeas, melba toast, basil oil, rocket

MAINS

Thai Red Curry GFO, VG, DF
Baby corn, sugar snap peas, peppers, Tenderstem

Ham, Egg and Chips GFO, DF
Maple glazed ham, thick cut chips, charred pineapple, Greenacres Farm fried egg

Fish and Chips GFO, DFO
Beer battered haddock, thick cut chips, minted pea purée, tartar sauce, charred lemon

Chicken Schnitzel GFO, DFO
Fries, garlic butter

Steak and Eggs GFO, DFO
Buxton Butchers 28-day dry aged rump steak, fries, Greenacres Farm fried eggs, rocket, fries
£5 | supplement

DESSERT

2 Scoops of Chew Moo's Ice Cream or Sorbets
Please ask your server for the ice cream flavours

Raspberry Mousse GFO
Chantilly cream, coulis

Rhubarb and Strawberry Pie
Chew Moo's ice cream or pouring cream

Dark Chocolate Torte GF, VGO
Ice cream

SIDES

Truffle and Parmesan Chips | 5.5 GFO

Thick Cut Chips | 3.5 GFO VG

Skin-on Fries | 3.5 GFO VG

Homemade Onion Rings | 4.5 GFO

Seasonal Greens | 4 GF, VG

Apple Slaw | 3 GF, VG

Mixed Leaf Salad | 3.5 GF, VG

Peppercorn Sauce | 2.5 GF

Blue Cheese Sauce | 2.5 GF

V = vegetarian VO = vegetarian option VG = vegan GF = gluten free DF = dairy free VGO = vegan option GFO = gluten free option
Lots of our dishes are adaptable. Gluten free bread is available, please ask while ordering. Please inform us of any allergies or dietary requirements,
we will do our utmost to cater for them. Drink prices available whilst dining only.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.