BRUNCH

Pastries

Baked in-house, everyday. **Bloody Mary / Virgin Mary** The hangover cure. Fresh Orange Juice Squeezed in-house everyday. **Toast & Homemade Jam** Mix Hobbs House bread with our homemade jam. **Proper Breakfast** Thick cut streaky smoky bacon, tomatoes, root veg hash, black pudding, poached egg, toast with sausage & homemade beans. **Garlic & Sherry Mushrooms** With herb sourdough croutons , spinach & parmesan shavings. Rump & Eggs Ruby & White 7oz Steak, root veg rosti & poached egg. Avocado (v) Rye bread, tomato salsa, poached egg & poppy seads. Red Eggs Harissa spiced scrambled eggs with smoked salmon & herb toast. **Going Continental** Goats curd, smoked applewood, & blue with Serrano ham, salsa, smoked butter & sourdough. **Goodness Bowl** Raw Thai salad with tender stem broccoli, orange segment, apple, pink egg & lime. **Extras:** Bacon / Smoked salmon / Avocado SMALL PLATES 12:00 - 17:00 Smoked Lamb Shoulder Curry Slow cooked over 12 hours. Fish Medlev

Squid, whitebait, octopus & hake all in a crispy smoked coating with saffron infused roasted garlic mayo.

Smoked Haddock Fish Cake

On raw Thai salad with sesame seeds & hoi sin sauce.

Miso-aubergine

Grilled marinated miso & honey aubergine.