

# LUNCH

# MENU

SERVED 12PM-3PM

## SMALL PLATES

HOUSE OLIVES (V)	4
BREAD & OIL (V)	4.5
Balsamic or Cornish salted whipped butter	
ISLE OF WIGHT HERITAGE TOMATOES (V)(GFO)	7.5
Buffalo mozzarella, basil, balsamic glaze and croutons	
PEA & COURGETTE CROQUETTES (V)(GF)	6.5
Pea purée, radish and pea shoot salad	
PEA & MINT HUMMUS (VG)(GFO)	6
House pickles, Guindilla chillies and flatbread	
ASIAN CHICKEN WINGS	7.5
Spring onions, sesame seeds, homemade kimchi and a soy sauce glaze	
BEER BATTERED JALAPEÑO & MOZZARELLA STICKS (V)	6
Onion seeds, jalapeños and chipotle mayo	
CHINESE FIVE SPICE CRISPY SQUID (GFO)	7
Spring onions, coriander and sweet chilli sauce	
TORCHED MACKEREL FILLET (GF)	8
Gooseberry compote, cucumber, hazelnut cream and baby gem salad	
WRAPPED ASPARAGUS SPEARS (GF)	8
Asparagus wrapped in parma ham with dried egg yolk, mustard cress and hollandaise sauce	

## SIDES

LOADED NACHOS	7/13.5
Braised ox cheek, jalapeños, mozzarella, avocado, sour cream and pickled red onion	
VEGGIE LOADED NACHOS (VGO)	7/13
BBQ tofu, jalapeños, mozzarella, avocado, sour cream and pickled red onion	
MIXED LEAF SALAD	4
Radicchio, frisée lettuce, romaine lettuce, wild rocket, mixed seeds and a house dressing	
DIRTY FRIES	6.5
Braised ox cheek or BBQ tofu, jalapeños and mozzarella	
DIRTY MAC & CHEESE	6
Mozzarella, parmesan, bacon, breadcrumbs and truffle oil	
CHUNKY CHIPS/SKINNY FRIES/CURLY FRIES	4
TRUFFLE & PARMESAN FRIES	5
CHEESY CHIPS	5
Mozzarella and parmesan	

## KIDS MENU

MINI CHEESEBURGER	6.5
Beef patty, cheddar, lettuce, tomato and fries	
MINI VEGGIE BURGER (VGO)	6.5
Moving Mountain patty, cheddar, lettuce, tomato and fries	
JUMBO FISH FINGER & CHIPS	6.5
Served with beans or peas	
CHICKEN GOUJONS & CHIPS	6.5
Served with beans or peas	
SAUSAGE & CHIPS	6.5
Served with beans or peas	
MINI MAC & CHEESE	5.5
Macaroni pasta in a cheesy sauce	

## LARGE PLATES

OLD SPOT BEEF BURGER (GFO)	15.5
5oz beef patty, maple bacon, pulled ox cheek, pickled red onion, lettuce, tomato, pickles, burger sauce, smoked applewood cheddar and fries	
OLD SPOT CHICKEN BURGER (GFO)	15
Peri-Peri chicken thighs, lettuce, tomato, red onion, pickles, avocado, mango mayo and fries	
MAPLE & BBQ VEGGIE BURGER (VG)(GFO)	14
Oyster mushroom, lettuce, tomato, pickles, coconut aioli, BBQ sauce and fries	
ROYAL MAC & CHEESE BURGER	16.5
5oz beef patty, bacon, macaroni cheese, lettuce, tomato, pickles, fried onions, chipotle mayo and fries	
THE DIRTY OLD SPOT DOG	12
Bratwurst sausage, jalapeños, smoky beetroot ketchup, French mustard, crispy onions, chives and fries	
HALLOUMI & FALAFEL SALAD	11
Chickpeas, Frisée lettuce, beetroot, orange, radicchio, mixed seeds and a pomegranate molasses dressing	
CAESAR SALAD	8
Romaine lettuce, anchovies, parmesan, croutons and a Caesar dressing	
-	ADD SMOKED CHICKEN £3
-	ADD SMOKED SALMON £3.5
BAKED COD (GF)	16
Cod loin wrapped in parma ham, spring green risotto, toasted almonds and fennel	
ROASTED ROMANESCO (VG)	13
Green tahini sauce, cous-cous, pomegranate and walnuts	
BEER BATTERED FISH & CHIPS (GF)	15
Smashed peas and tartare sauce	
STEAK OF THE DAY	POA

## EXPRESS LIGHTER LUNCH

SOUP OF THE DAY (VGO)	5.5
Bread and butter	
BRUSCHETTA	7
Isle of Wight heritage tomatoes and buffalo mozzarella bruschetta with basil and a balsamic glaze	
-	ADD PROSCIUTTO £2
TART OF THE DAY	8.5
Mixed leaf salad and a mustard dressing	
-	ADD FRIES £1.5
POTATO GNOCCHI	10
Courgette, peas, mint and pea shoots in a white wine cream sauce	
BREADED COD SANDWICH	9.5
Served on Hobbs House ciabatta with tartare sauce, iceberg lettuce, pickles and fries	
4oz STEAK SANDWICH	11.5
Served medium on Hobbs house ciabatta with rocket, tomato, French mustard and beetroot ketchup	
FISH & CHIPS	8.5
Beer battered fish with chips, smashed peas and tartare sauce	

## TO SHARE

CHARCUTERIE BOARD	10/18
Prosciutto ham, smoked chicken, Italian coppa, buffalo mozzarella, olives, pea hummus, chutney and bread	
VEGGIE SHARING BOARD (V)	8/15
Falafels, jalapeño and mozzarella sticks, Isle of Wight tomatoes, olives, pea hummus, chutney and bread	



(V) – Vegetarian (GF) – Gluten free  
(VG) – Vegan (GFO) – Gluten free option  
(VGO) – Vegan option

# DESSERTS

GOOSEBERRY & ELDERFLOWER FOOL Vanilla shortbread	7
HAZELNUT & WHITE CHOCOLATE POSSET Milk chocolate shortbread and macerated strawberries	7
KNICKERBOCKER GLORY Brownie, banana split ice cream, fresh fruit and whipped cream	7.5
AFFOGATO (VGO)(GF) Shot of Clifton Coffee espresso and ice cream Add Amaretto/Tuaca/Courvoisier - £3.5	5.5
DARK CHOCOLATE & AVOCADO MOUSSE (VG)(GF) Fresh fruit, micro mint and salted almonds	7
FRUIT MESS Whipped custard, strawberry marshmallow, meringue and fresh mint	7
TRIPLE CHOCOLATE BROWNIE (GF) Oreo crumb, honeycomb and vanilla ice cream	7
ICE CREAM/SORBET (GF) Ask your server for today's selection – 3 scoops	5.5
CHEESEBOARD Wookey Hole Cheddar, Somerset brie, Devon blue, celery, grapes, Crackers and chutney	8.5
<h2>KIDS DESSERTS</h2>	
KNICKERBOCKER GLORY Brownie, vanilla ice cream, fresh fruit and whipped cream	4
MINI CHOCOLATE BROWNIE Vanilla ice cream	3.5
ICE CREAM (GF) Ask your server for today's selection	2.2
ROCKET ICE LOLLY	1

