

Restaurant Menu

THUR – SAT 5–8



GRAZING AT THE FARM

Seafood Salad

SQUID, PRAWN, OCTOPUS, MUSSELS, CRAB,
SUNDRIED TOMATOES, OLIVES,
WHITE WINE VINEGAR, OLIVE OIL

£4.60

Marinated Anchovies

WITH OLIVE OIL & CAPERS

£4.00

Leigh on sea cockles

£4.00

Gordal Olives

£3.00

Ham Hock Terrine

PICKLES, GRILLED TOAST

£8.65

Crab On Toast

COOKED & HAND PICKED BY OUR MONGERS

£14.00

Poole Harbour Oysters

SERVED ON ICE WITH SHALLOT VINEGAR,
TABASCO & LEMON

£3.00

EACH

£15

1/2

DOZEN

HOBBS HOUSE BREAD, PLEASE
ASK FOR TODAY'S SELECTION

£3.00

FARM KITCHEN AND GRILL

Mongers Mixed Grill

A DELICIOUS SELECTION OF THE
FRESHEST SEAFOOD FROM TODAY'S CATCH
SERVED WITH CRAB BISQUE, AIOLI

£14.00

Vegan Platter

COURGETTE LEMON & MARJORAM, SCORCHED CORN
ON THE COB WITH GARLIC FLORA, DELI HUMMUS, GRILLED
POLENTA WITH VEGAN CHEESE, OLIVES, ROAST PEPPERS
WITH CAPERS.

£14.75

30 Day, Dry Aged Rib Eye Steak

GRILLED TOMATO, ONION RINGS,
PEPPERCORN & BRANDY CREAM
SAUCE

£25.95

Cider Steamed Mussels

WHITE ROW LEEKS, HOME
CURED BACON & IVY HOUSE FARM CREAM

£12.00

WR Homemade Fishcake

SMOKED SALMON & SMOKED HADDOCK
FISHCAKE, PEAS, LEEKS & HERB
CREAM SAUCE

£14.00

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PUDS & CHEESE

<i>Sorbet Sundae</i>	£8.00	<i>Marshfield Ice Cream & Sorbets</i>	£3.25 PER SCOOP
MARSHFIELD MANGO, RASPBERRY & LEMON SORBET WITH SUMMER BERRY SAUCE			
<i>Banoffee Split</i>	£8.00		
BANANA, TOFFEE ICE CREAM, WHIPPED CREAM & CHOCOLATE SAUCE			
<i>Vegan Brownie</i>			
WITH MARSHFIELD PLANT-BASED VANILLA ICE CREAM & COCONUT SALTED CARAMEL		£8.00	

<i>Chefs choice from our White Row Farm Cheese Counter.</i>	£7.25
WESTCOMBE CHEDDAR SERVED WITH CHERRY TREE TOMATO CHUTNEY & HOBBS HOUSE FIG BREAD	

SIDES

BEEF DRIPPING CHIPS	£3.00
RAPESEED OIL CHIPS	£3.00
NEW POTATOES WITH LEMON & HERBS	£3.00
SHAVED COURGETTE WITH SAMPHIRE & RADISH WITH LEMON & HERBS	£4.50