

DINNER

BITES

Tresco Farm squash fritters, squash puree, salsa verde (v/vo) 10

Honey & mustard cocktail sausages, spring onion 10

Haddock croquettes, bloody mary mayo 11

SMALL PLATES

Smoked mackerel pâté, horseradish crème fraîche, dressed leaves, sourdough toast 14

New Inn prawn cocktail, cos lettuce, tomato salsa, Marie Rose 16

Crispy duck terrine, balsamic onion puree, dressed bitter leaf & stone fruit salad 15

Grilled goat's cheese, Tresco Farm beetroot, candied walnuts, bitter leaves (v/vo) 14

House seasonal soup, Hobbs House sourdough & salted butter (v/vo) 13

LARGE PLATES

Cornish cider battered fish & chips, crushed peas, homemade tartare sauce, curry sauce 24

Market fish, potato rosti, buttered greens, seaweed velouté POA

Tresco Farm beef burger, smoked bacon, cheddar, beef fat onions, tomato, pickles, burger sauce, lettuce, fries 24

Whole Cornish megrim sole, samphire, grilled lemon, confit garlic butter 23

Roasted pumpkin, wild mushroom & orzo fricassee, pumpkin seed pesto, pickled shallot & rocket salad (v/vo) 24

Southern fried Hen of the Woods mushroom burger, pickled red cabbage, Scilly Chilli mayo, fries (v/vo) 24

Pan roasted pork rib eye, confit garlic & parmesan mash, Tresco Farm cavolo nero, mustard cream sauce 29

SALADS

Fregola Salad, smoked feta, fine beans, Tresco rocket, pear, pickled red onion, candied walnuts (v/vo) 16/22

Chargrilled chicken Caesar salad, cos lettuce, croutons, anchovies, parmesan, bacon crumb 19/24

SIDES

Cornish new potatoes, caper & lemon dressing (v/vo) 7

Crispy fries, rosemary & garlic sea salt (v/vo) 6

Buttered seasonal greens, chilli basil butter (v/vo) 7

Mixed leaves, house dressing (v/vo) 7

Hobbs House sourdough, salted butter (v/vo) 6