



# THE FIND



## ARTISAN COFFEE HOUSE AND KITCHEN

### BRUNCH – SERVED ALL DAY

#### SMASHED AVOCADO 10.50 GFA

Smashed avocado with chilli, coriander, red onion and lime, salsa verde served on toasted sourdough with your choice of:

- Two poached eggs, streaky bacon GFA
- Two poached eggs, feta and sun-dried tomatoes V GFA
- Sun-dried tomatoes, spinach, sunflower and pumpkin seeds VE GFA

#### CHORIZO HASH 10.25 GFA

Pan fried chorizo, chickpea, tomatoes and parmentier potatoes, baked with two poached eggs and served with Hobbs House sourdough toast.

#### EGGS BENEDICT 9.75 GFA

Hollandaise sauce on toasted muffin with ham hock and two poached eggs.

#### EGGS ROYALE 9.95 GFA

Hollandaise sauce on toasted muffin with smoked salmon and two poached eggs.

#### EGGS FLORENTINE 8.95 V GFA

Hollandaise sauce on toasted muffin with wilted spinach and two poached eggs.

#### THE DOCKHAM BACON BAP 6.00 GFA

Crispy streaky smoked bacon served in a soft white bun with house made tomato and chilli relish.

#### THE SANDFORD SAUSAGE BAP 6.00

Gloucestershire pork and leek sausages served in a soft white bun with caramelised onions.

#### SMASHED AVOCADO & BACON BAP 7.25 GFA

Smashed avocado, chilli, coriander and lime with crispy streaky smoked bacon served in a soft white bun.

#### THE VEGAN SAUSAGE BAP 6.00 VE GFA

Chef's recipe sweet potato and red pepper sausages served in a soft white bun with roasted red peppers.

#### WILD MUSHROOMS ON TOAST 8.95 V VEA GFA

Wild mushrooms cooked in garlic butter and served on Sourdough toast.

#### BUTTERMILK PANCAKES – STACK OF 5 9.50 V

With your choice of: Bacon, maple syrup and blueberries OR Caramelised bananas, toasted pecans, clotted cream & honey. N

#### THE FIND GRANOLA 5.50 GFA

Homemade granola, yoghurt and seasonal homemade fruit compote with sliced banana and blueberries. (Dairy-free yoghurt available VE).

Alternative gluten-free bread: Hobbs House GIFT  
Loaf additional 50p.

### PASTRIES & CAKES

Please ask about our homemade cakes and pastries, both sweet and savoury. We bake daily, with our selection typically including delicacies such as cruffins, cinnamon rolls, brownies, muffins, sausage rolls and an incredible array of different cakes!

### LUNCH – SERVED ALL DAY

#### HOMEMADE SOUP OF THE DAY 5.50

Served with Hobbs House wholemeal bloomer.

#### FALAFEL SALAD 10.25 V GF VEA

Mixed leaf falafel salad with halloumi, pickled red cabbage, sun-dried tomatoes with a lemon dressing and balsamic glaze.

#### HARISSA ROASTED BUTTERNUT

#### SQUASH SALAD 10.00 VE V

Served with bulgur wheat, mixed leaves, mint, lemon, red peppers and balsamic glaze.

#### CHARGRILLED CHICKEN & BACON

#### CAESAR SALAD 11.00 GFA

Chargrilled chicken breast, bacon and anchovies with a mixed leaf salad, herb croutons, sun-dried tomatoes, and a homemade Caesar dressing with a balsamic glaze.

All sandwiches are served with a fresh side salad.

#### PULLED PORK BURGER 10.25 GFA

Slow cooked pork shoulder in BBQ sauce, served with a side salad, and an Asian style coleslaw with coriander, chilli and lime.

#### FISH FINGER SANDWICH 10.50

Breaded fish with homemade tartar sauce on Hobbs House wholemeal bloomer.

#### CHICKEN & BACON SANDWICH 10.00 GFA

With free range chicken, tomatoes, mayonnaise and lettuce on Hobbs House wholemeal bloomer.

#### FALAFEL PITTA 10.00 VEA

Falafel with salad of mixed leaves, Tzatziki, pickled chillies, roasted red peppers and harissa hummus.

#### CAJUN CHICKEN PITTA 11.00

Blackened cajun and honey spiced chicken breast with salad of mixed leaves, Tzatziki, pickled chillies, roasted red peppers, harissa hummus and balsamic glaze.

#### RAREBIT STYLE CROQUE MONSIEUR 10.00

Toasted Sourdough, ham hock with a rarebit style cheese sauce.

#### RAREBIT STYLE CROQUE MADAME 11.65

Toasted Sourdough, ham hock with a rarebit style cheese sauce topped with a poached egg.

### SIDES

#### ASIAN STYLE COLESLAW 2.50 V GF

#### TZATZIKI 2.50 VEA GF

#### HARRISSA HUMMUS 2.00 VE GF

#### CHIPS 3.65 VE

#### SWEET POTATO FRIES 4.75 VE

#### HALLOUMI FRIES 5.25 V

Halloumi, breaded with panko crumb, served with homemade tomato and chilli relish.

We are happy to adapt our menu for vegans by swapping feta or halloumi for other ingredients such as falafel or pickled red cabbage. Please let us know if you have any allergies or dietary requirements, although due to the busy nature of our kitchen, we cannot guarantee the absence of nuts or other allergens.

V = VEGETARIAN VE = VEGAN VEA = VEGAN AVAILABLE N = CONTAINS NUTS GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE

PLEASE SEE OVER FOR DRINKS MENU