



BREAD AND PASTRIES

MADE BY HOBBS HOUSE - BAKES FRESH DAILY BY OUR BAKERS

SLICED HARVESTER LOAF	4
SLICED WHITE LOAF	4
SHERSTON WHITE FARMHOUSE	5
6 SEED MALTED LOAF	5
BAGUETTE PAYSANNE	3.5
CROISSANT	3.5
PAIN AU CHOCOLATE	3.75
ALMOND CROISSANT	4
CINNAMON BUN	4

Real bread, made by hand

We at Hobbs House Bakery want everyone to enjoy the taste of real bread, based in the south west of England, we use our heritage and classic recipes to make exceptional bread and confectionery by hand, everyday.

Ethical and Sustainable

Our business ranges from sourcing, producing and retail and in each case we strive to minimise our impact on the environment. We only source sustainable and traceable ingredients and we only make what has been ordered to reduce energy usage and product waste.

ALLERGY ADVICE

YOUR SAFETY IS OF OUR GREATEST CONCERN WHEN DINING WITH US, THEREFORE WE ASK YOU TO CONSIDER THE RISKS WHEN ORDERING FROM OUR MENU. ALL OF OUR MENU ITEMS ARE MADE FRESH ON SITE IN OUR KITCHENS AND WE CANNOT 100% GUARANTEE THAT A DISH IS ALLERGEN FREE. IF YOU HAVE AN ALLERGY PLEASE MAKE US AWARE. OUR ALLERGEN GUIDE IS AVAILABLE FROM A MEMBER OF THE TEAM, WHICH LISTS THE 14 LEGALLY DECLARABLE ALLERGENS, IT DOES NOT HOWEVER LIST EVERY INGREDIENT, SO PLEASE ASK IF YOU HAVE AN ALTERNATIVE ALLERGY. WE ARE ALSO NOT A NUT-FREE ENVIRONMENT.