



£25 two courses | £30 three courses

STARTERS

SOUP OF THE DAY Flavoured butter, warm bread and infused oil.

BBQ GLAZED CHICKEN SKEWERS Dressed summer salad with pickled red onion and harissa aioli.

PAN FRIED CAJUN KING PRAWNS Mango and chilli salsa, toasted coconut, coriander.

CHORIZO & SMOKED CHEDDAR CROQUETTES Romesco sauce, sriracha mayo, pickled shallots.

MAINS

100Z PRIME RUMP STEAK

(£5 supplement)

Fantastic cut because of its intense marbling, recommended medium-rare. Served with slow roasted field mushroom, plum tomato, garlic and pepper skin on fries, and a sauce of your choice:

Triple Peppercorn and Brandy | Blue Stilton and Thyme | Béarnaise

Red Wine Jus | Girondine | Lemon and Caper Butter

SALT & PEPPER CHICKEN

Coriander rice, crispy vermicelli noodles, baby coriander, spring onion.

CAESAR DRESSED SALAD

Crispy bacon, Romaine lettuce, croutons, parmesan, boiled egg.

BEER BATTERED HADDOCK Triple cooked chips, crushed peas, tartare and lemon.

8OZ BEEF BURGER Streaky bacon, smoked redwood cheese, gem lettuce, beef tomato, red onion, honey mustard mayonnaise, hand cut chips.

PLANT BASED BURGER

Field mushroom, gem lettuce, plum tomato, redwood cheese, sriracha mayonnaise, hand cut chips (v).

APRICOT & COUS-COUS STUFFED PEPPERS Charred sugar snap & broccolini salad, dressed with sesame and sweet chilli vinaigrette and crispy rice noodle. (v)

DESSERTS

STICKY TOFFEE PUDDING Spiced rum butterscotch sauce, honeycomb ice cream.

WARM BISCOFF BROWNIE White chocolate sauce, vanilla ice cream.

THE COBBLES CHEESE BOARD A selection of local cheeses, with grapes, chutney, celery and crackers.

SELECTION OF ICE CREAMS AND SORBET (gf)

(v) Vegetarian. (gf) gluten free.

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.

