Starter

ROAST BUTTERNUT SQUASH SOUP

Warm baguette and cultured butter.

LAMB KOFTA

Served with mint yogurt, rocket salad and pita bread.

SMOKED SALMON PATÉ

Warm pitta bread.

CRISPY CALAMARI

Sweet chilli mayonnaise and rocket.

BEETROOT, GOAT'S CHEESE & WALNUT SALAD

Mixed leaf and house dressing.

CHICKEN GOUJONS

Katsu curry ketchup.



SAMPLE MENU

Main

HAND CARVED BEEF ROAST

Yorkshire pudding, roast potatoes, carrots, parsnips, broccoli and gravy.

ROAST LAMB LEG

Yorkshire pudding, roast potatoes, carrots, parsnips, broccoli and gravy.

ROAST TURKEY

Pig in blanket, roast potatoes, carrots, parsnips, broccoli and gravy.

BEER BATTERED HADDOCK

Hand cut chips, pea purée and tartare sauce.

80Z BEEF BURGER

Smoked bacon, cheddar, beef tomato, shredded iceberg lettuce, burger sauce, chips.

WILD MUSHROOM RISOTTO

Goat's cheese, truffle oil, rocket.

Pulling

CREME BRULEE

Shortbread biscuit.

STICKY TOFFEE PUDDING

Toffee sauce, honeycomb ice cream.

WINTER ETON MESS

Chantilly cream, meringue, winter berries.

MIXED BERRY PARFAIT

Oat and nut granola, cranberry granita.

SELECTION OF ICE CREAM

Three scoops of snugbury's ice cream.

'THE COBBLES' CHEESE BOARD

Cheeses from Godfrey Williams & Son, Sandbach, grapes, chutney and crackers.

ONE COURSE £13 TWO COURSES £19 THREE COURSES £25

