

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.

8OZ BEEF BURGER

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

WILD MUSHROOM RISOTTO

Goat's cheese, truffle oil, rocket.

Sides

Fancy something a little extra to go along with our excellent Sunday Roasts?

Why not try one of our delightful sides which are all priced at £5 each.

PIGS IN BLANKETS

RED CABBAGE

PARMESAN AND TRUFFLE OIL

ROAST POTATOES

CAULIFLOWER AND CHEESE

Pudding

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

Selection of cheeses, grapes, chutney and crackers.

ONE COURSE £17.50

TWO COURSES £24.50

THREE COURSES £31



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