



EXAMPLE MENU FROM 27
JUNE 2024
MAY BE DIFFERENT ON THE
DAY OF YOUR VISIT

MEAT & FISH

PRE

(v) Focaccia, extra virgin olive oil, saba **5**
(ve) Mixed olives **5**

(v) Crispy halloumi, pepper jam **6**
Cobble Lane cured meats **7pp**

STARTERS

(v) Nasturtium soup, focaccia **6**
Mussels in bacon butter sauce, preserved lemon **8**
(ve) Tomato tartar, yellow pepper, tomato skins **9**
(v) Pea and mint risotto, marinated courgette **8**
Chicken and ham hock ballotine, Pease pudding, air dried ham, peas **9**
Crab and broad bean tart, lime and coriander, yuzu emulsion, garden leaves **10**

MAINS

Ale battered haddock, chips, smashed peas, lemon and tartar **18**
Beef, mushroom & stilton beef dripping shortcrust pie, mash potato, seasonal vegetables **19**
Slow roast pork belly, cannellini beans, salsa verde, fennel salad **22**
Sole fillets and mussel meuniere, lemon butter sauce, sauteed samphire, jersey royals **20**
Flat iron steak, garden herb and shallot butter, stilton and pickled red onion salad, chunky chips **23**
Chicken breast, braised pea, little gem, smoky bacon velouté, black garlic, herb cheese thigh croquet **21**
(ve) Barbecued broccoli with smoked cashews and satay sauce **18**

SIDES

Buttered jersey royal potatoes & mint **4.5** | Fries **4.5** | Kale, white bean, lemon chilli and garlic salad **4.5** |
Tender stem broccoli, toasted almonds, lemon **4.5** | Heritage tomatoes, white balsamic, basil **5.5**

DESSERTS

(v)(ve) Selection of ice creams, ask for today's flavours
Vanilla pannacotta, poached hibiscus rhubarb, honey **8**
Dark chocolate and brioche bread and butter pudding **8**
Nutella topped doughnuts, hazelnuts vanilla ice cream **8**
Lemon tart, crème fraiche, pistachios, candied lemon **8**

Please remember to view our specials menu.

Minimum waiting time for some items is +30mins. Written allergen information is available on request. Our food is prepared in a kitchen where ALL allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability. An optional service charge of 12.5% is added to parties of 8 or more. A discretionary £1.23 will be added to your bill to support Carbon Free Dining which offsets the carbon emissions from your meal

THE KITCHEN IS CURRENTLY USING THE FOLLOWING PRODUCTS FROM OUR VEG GARDEN:

Kale, courgette, salad leaf, various herbs, various lettuces

CHEESE

REBLOCHON AOC

Reblochon AOC is a soft, washed-rind and smear-ripened cheese traditionally made from raw cow's milk. Well-aged in an airy cellar, characteristics of this ageing can be seen in the rind of this cheese which is covered with a fine white mould. Unpasteurised

CABRI D'ICI

A fresh and tangy, ash-coated French goats cheese with a soft, mousse-like texture. A 'not too goaty' goats cheese. As it matures the flavour gets saltier and the texture becomes drier. Fresher and lighter than typical Loire Valley cheeses, it is a very smooth and pleasing cheese that goes well with dry white wine. Unpasteurised

LINCOLNSHIRE RED

Lincolnshire Red cheese is loosely based on an old fashioned traditional Red Leicester recipe, from the makers of Lincolnshire poacher. It has a clean, delicate nutty flavour. Unpasteurised | Vegetarian

SWALEDALE TRADITIONAL

Swaledale Traditional is based on an ancient recipe developed hundreds of years ago and has similar characteristics to a farmhouse Wensleydale, a brilliant alternative, but with softer and creamier notes and more delicate less astringent flavours. Pasteurised | vegetarian

COTE HILL BLUE

A superb unpasteurised blue cheese made in Lincolnshire, similar in style to a soft textured blue brie, creamy with a definite sharpness and rich, complex flavours. The cheese is encased in a thin grey rind. Unpasteurised | vegetarian

BLUE MONDAY

This is a rich, pasteurised, blue cow's milk cheese created by Alex James, a former band member of Blur, turned cheesemaker. Faintly sweet, intensely savoury, spicy, and a rich, complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind. Pasteurised | vegetarian

SNOWDONIA SMOKED

Smoked Snowdonia is a mature cheddar style cheese that is naturally smoked over beechwood chippings, which allows a smokey flavour to run throughout the cheese. Slightly soft in texture, with a good full flavour that is not overbearing and retains the character of the cheese. Pasteurised | vegetarian

We make our own in-house crackers. We have gluten free crackers available (contains nuts) on request. Four cheeses are included, extra are priced at 2.50 each.

PORTS & SHERRY

Fonseca LBV 'Unfiltered'
2011/12
Portugal | Fresh intense
blackcurrant, eucalyptus and
spice
4.50 | 50ml

Taylors 20 YO Old Tawny
Portugal | Smooth and
elegant, rich fruit, almond and
honey
7.75 | 50ml

Barbadillo Pedro Ximenez
Spain | Plum raisins and
chocolate, very rich and sweet
5.95 | 125ml

Please see drinks list for more dessert wines, ports, sherries and after dinner drinks