

Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

N I B B L E S / S N A C K S

Nocellara olives (pb) (v) 231 kcal £5.00

House-made rye sourdough with chicken butter 751 kcal £5.00

SHARERS

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil 880 kcal £25.00

STARTERS

Roasted pea & courgette soup with herb pesto (pb) (v) 185 kcal £8.50

Cod cheeks and ajo blanco, served with asparagus salad and a drizzle of dill oil 322 kcal £13.00

Pastrami cured salmon with pickled kohlrabi, fennel & dulse seaweed salad, buttermilk & dill dressing 307 kcal £12.00

Poached Wykham Park Farm asparagus with romesco, sorrel and toasted hazelnuts (pb) (v) 292 kcal £11.00

Roasted cauliflower with crispy leaf, black garlic, onion soubise & crispy onions (v) 312 kcal £9.50

Crispy pig cheek in a mandarin & chilli glaze, served with sage & celeriac remoulade 393 kcal £12.00

MAINS

Corn fed chicken supreme with stuffing, roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 1,374 kcal £23.00

Roasted rump cap of beef with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 968 kcal £26.00

Roasted porchetta with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 1,290 kcal £25.00

Braised lamb shoulder with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 1,227 kcal £29.00

Roasted vegetable & feta pithivier with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy (pb) (v) 1,232 kcal £24.00

Wykham Park Farm asparagus risotto with broad beans, peas & radish (pb) (v) 556 kcal £19.50

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 787 kcal £21.00

SIDES

Triple-cooked chips (pb) (v) 392 kcal £5.50

Roast potatoes & gravy (pb) (v) 427 kcal £7.00 Wild boar pigs in blanket 58 kcal £6.00 Add on cauliflower cheese (v) 200 kcal £6.50

Lemon dressed rocket & Grana Padano salad 225 kcal £5.50

Isle of Wight tomatoes with basil & oil (pb) (v) 140 kcal £6.00



Diego Javier Yupanqui Uribe Head Chef



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.