



Cobbles.
Christmas Menu

Available from 4th – 24th December
5.45 – 9.00 (7.30 Sunday)

Starters

Artichoke Soup

Pickled Mustard | Parsley Oil | Rye Bread

Border Beef Broth

Miniture Loaf

Roast Cauliflower

Carrot Pate | Orange Za'atar | Caper & Raisin Puree | Spiced Granola

Duck, Duck, Duck!

Terrine | Pickled Egg | Duck Mayo | Brioche | Micro Herbs

Tuna Nicoise

Tomato | Green Bean | Olive | Potato

Mains

Traditional Roast Turkey

Brussel Sprouts & Chestnuts | Pigs in Blankets | Mash |
Duck Fat Roast Potatoes | Roasted Winter Panache

Venison Wellington

Duxelle | Bone Marrow Mash | Greens

Pressed Winter Squash

Rye Grain | Smoked Hazelnut Milk | Kale

Fillet of Cod

Wild Mushroom & Pancetta Ragout | Oyster | Stout Foam

Traditional Christmas Pudding

Brandy Sauce, Redcurrants

Christmas Eton Mess

Cranberry | Meringue | Tonka Bean Chantilly

Chocolate Marquise

Vanilla & Chestnut Ice cream | Chestnut Tuille

Pistachio and Lemon Cake

Orange Parfait | Caramelised Oranges

Selection of Hand made Gelatos and Sorbets Desserts

Cheeseboard (£2 Supplement)

Chef's Selection featuring 4 chesses with House Chutney,
Celery, Fudges Savoury Cheese Biscuits,

3 Courses | £24.95