

# THE COBBLES INN

## Sample Evening Menu (Available from 6.30pm)

### Starters:

<i>French Onion Soup with Croutons</i>	<b>3.75</b>
<i>Locally-made Haggis in Filo Pastry Moneybags with Warm Plum Sauce</i>	<b>4.95</b>
<i>Gressingham Duck Liver and Port Parfait with Chutney and Arran Oatcakes</i>	<b>5.25</b>
<i>Thai-style Fishcakes with Spicy Cucumber Salsa and Homemade Sweet Chilli Jam</i>	<b>5.45</b>
<i>Warm "Scotch Egg" of Smoked Eyemouth Haddock and Stornoway Blackpudding with Curried Mango Mayonnaise</i>	<b>5.95</b>
<i>Salad of Belhaven Hot Smoked Trout with Olives, Hard-boiled Egg and Griddled Asparagus</i>	<b>5.95</b>
<i>Warm Salad of Wild Wood Pigeon, Walnuts, Baby Stilton and Walnut Oil Vinaigrette</i>	<b>6.45</b>

### Mains:

<i>Root Vegetable and Cranberry Nut Roast topped with Goats Cheese, Mixed Leaves and Salsa Verde. Served with Sautéed Potatoes</i>	<b>9.95</b>
<i>Fennel and Goats Cheese Risotto with Rocket and Shaved Pecorino Romano</i>	<b>10.25</b>
<i>Braised Border Lamb Shank, Feta Cheese Salad, Cinamon and Raisin Couscous and Tzatziki</i>	<b>10.95</b>
<i>Ballantine of Cornfed Chicken with Pork Sausage, Grainy Mustard Sauce, Braised Leeks and Buttered Jersey Royals</i>	<b>11.95</b>
<i>Twice-cooked Belly of Borders Pork with Boston Barbeque Beans, Braised Leeks, Mash, Apple and Quince Jelly Sauce and Crispy Crackling</i>	<b>11.95</b>
<i>Poached Fillet of Wild Sea Trout on Pickled Beetroot and Fennel Salad with Salad Cream and Jersey Potato Salad</i>	<b>12.95</b>
<i>Medallions of Wild Border Roe Deer with Sweet and Sour Peppers, Game Jus and Dauphinoise Potatoes</i>	<b>15.95</b>
<i>Gressingham Duck Breast with Savoy Cabbage and Bacon, Griddled Asparagus, Morello Cherry Jus and Dauphinoise Potatoes</i>	<b>14.95</b>
<i>Matured Rump of Border Beef Steak and Hand-cut Chips</i>	<b>12.95</b>
<i>Matured Sirloin of Borders Beef Steak and Hand-cut Chips</i>	<b>15.95</b>
<i>Matured Fillet of Borders Beef Steak and Hand-cut Chips</i>	<b>18.95</b>
<i>All of our steaks are served with Chips and either Mixed Leaf Salad; Or, Garnish of Garlic Butter, Sautéed Mushrooms and Onion Rings</i>	

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## Homemade Sweets

<i>Baked Chocolate Cheesecake with Chocolate Sauce and Raspberries</i>	<b>4.95</b>
<i>Normandy Apple Flan with Butterscotch Icecream</i>	<b>4.95</b>
<i>Vanilla Pannacotta with Homemade Biscotti and Raspberry Coulis</i>	<b>4.95</b>
<i>Passionfruit and Orange Citrus Tart with Vanilla Icecream</i>	<b>4.95</b>
<i>Trio of Gourmet Overlangshaw Farmhouse Ice Creams</i>	<b>4.50</b>
<ul style="list-style-type: none"><li>- Raspberry Sorbet</li><li>- Rhubarb and Ginger Sorbet</li><li>- Lemon Sorbet</li><li>- Vanilla Bean, Chocolate and Strawberry Ice-creams</li><li>- Pistachio Ice-cream</li><li>- Coffee Ice-cream</li></ul>	
<i>Selection of Cheese with Biscuits, Spicy Pear Chutney and Grapes</i>	<b>6.50</b>
<ul style="list-style-type: none"><li>- Mature Stilton</li><li>- Petit Pont L'éveque (Livarot), Normandy France</li><li>- Paysan Breton Camembert, Brittany France</li><li>- Isle of Mull Cheddar</li><li>- Doddington's -Berwick Edge (A moist and creamy cheese with a strong fruity aftertaste – a variation of traditional Dutch Gouda).</li><li>- Doddington's Smoked Cuddy's Cave (A mellow and succulent Dale style cheese).</li></ul>	