

THE COBBLES INN

Sunday Lunch

Starters

French Onion Soup with Cheese Croutons

Crispy Fried Potato Skins with Sour Cream and Tomato Relish Dips (v)

Bruschetta with Cherry Tomatoes, Buffalo Mozzarella and Basil Pesto (v)

Pressed Duck and Orange Terrine with Arran Oatcakes and Pear Chutney

Thai-style Fishcakes with Spicy Cucumber Salsa and Sweet Chilli Jam

Confit Leg of Border Rabbit on Lettuce and Pearl Barley Risotto

Main Meals

Roast Topside of Border Beef, Yorkshire Pudding, Roast Vegetables, Goose Fat Roasties and Port Wine Gravy

Twice-cooked Belly of Border Pork, Roast Vegetables, Buttered Mash and Apple & Cider Sauce

Fillet of Salmon, Pickled Caper Mayonnaise, Beetroot Salad and Buttered Jersey Royals

Beer Battered Eyemouth Haddock, Hand-cut Chips, Bashed Petit Pois and Tartar Sauce

Root Vegetable, Cranberry Nut Roast, Goats Cheese, Sautéed Mushrooms, Spinach, Pine-nuts and New Season Potatoes (v)

Thai Red Vegetable Curry with Steamed Jasmine Rice (v)

Side Dishes

Bowl of Hand-cut chips OR/ Onion Rings OR/ Mixed Salad **£ 2.00**

Sweets

Vanilla Pannacotta with Raspberry Coulis and Biscotti

Passionfruit and Orange Citrus Tart with Vanilla Ice-cream

Banoffee Meringue Roulade with Toffee Sauce and Pecans

Sticky Ginger and Date Pudding with Fresh Cream

Trio of Overlangshaw Farmhouse Icecreams

St Clements Sorbet

Main Only £9.95

Two Courses £13.95

Three Courses £16.95

A discretionary service charge of 10% is payable for groups of 8 people or more.