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| **Starters** | | |
| **Freshly-made Soup of the Day**  Homemade bread | **4.50** |
| **Wild Border Wood Pigeon**  Colcannon Croquette, Caramelised Shallot, Braised Cabbage, Thyme Jus | **5.95** |
| **Cantaloupe Melon** | **5.75** |
| Mixed Fruit, Orange and Cranberry Sorbet, Basil, Caramelised Watermelon **(v)**  **West Coast King Scallops**  Cauliflower and Pecan Crumb, Coriander, Black pudding, Shallot Rings, Coriander | **8.25** |
| **Mains** | |
| **Pan-Seared Sea Trout**  West Coast Crab and Chilli croquette, Sauce Verge, Confit Fennel, Samphire and Pancetta | **15.95** |
| **Assiette of Border Lamb**  Braised Shank, Pan-Seared Loin, Broccoli Puree, Sweetbread ‘Nugget’, Fondant Potato, Jus | **22.95** |
| **Chargrilled Aubergine**  Imam Bayildi, Baked Mayan Golds, Sautéed Leeks, Spiced Red Pepper Sauce**(v)**  **Confit Pork Belly**  Pig Cheek, Spiced Carrot Puree, Confit Shallot, Fondant Potato, Bacon , Crackling | **14.95**  **15.95** |
| **Desserts** | |
| **Coconut Pannacotta**  Banana Parfait, Mango crèmeux, , Chocolate streusel , Coriander  **Sticky Date Pudding**  Steeped Prunes, Butterscotch Sauce and Earl Grey Ice Cream | **5.50**  **5.50** |
| **Dark Chocolate Fondant**  Cherry Puree, Almond Streusel, Chocolate Mousse, Vanilla ice cream | **5.50** |
| **Cheeseboard (4 cheese)** | **7.00** |
| **Deluxe cheeseboard (7 cheeses)** | **10.00** |
| Cheese boards served with our House Chutney, Celery and Fudges Savoury Cheese Biscuits |  |

*All dishes are freshly prepared using the best of local and seasonal produce. The Cobbles would be delighted to assist if you have any special dietary requirements*

***Please be advised that our Dining Menu is available Tuesday to Saturday only.***