


THE COBORN



Nestled within the pretty Victorian terraces on Coborn Road, slap bang between Mile End and Bow Road tube stations lies Young's East London jewel. We are ideally located whether you're catching up with friends, working out of the office or enjoying that all important family gathering.

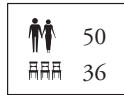
The Coborn has a number of spaces which can be booked and reconfigured to suit any event. We can provide a number of dining options, which coupled with the friendly service of our dedicated staff, will make sure you have an event to remember.

We are always happy to accommodate special requests where we are able, please just let us know what you need and we will always do our best to help you create the perfect function for you and your friends and family.



THE ORANGERY

The Orangery is a beautiful space at the back of the pub flooded with light from an overhead skylight and decorated with quirky reference to its past as a garden. The Orangery is perfect for all kinds of events and works wonderfully for drinks parties and dinners alike.

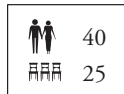


THE SNUG

The Snug is a cosy panelled side room just to the right of the front door. Perfect for intimate and casual drinking and dining for any event from birthdays to wakes. It's a great space for meetings as well with a screen hidden behind panelling in the room.

FACILITIES

Wifi • 42" TV • Full audio and iPod dock







THE GREEN ROOM

At the back of the pub, The Green Room is the least separated area from the rest of the pub and the largest of our bookable areas. Perfect for any event! There is a large, but discreet screen on the back wall which can be hooked up to most sources. A beautiful space with walls adorned with beautiful copper moulds.

FACILITIES

Wifi • 42" TV • Full audio and iPod dock



	60
	40

THE WHOLE BACK ROOM

Booking both The Orangery and The Dining Room will give you an amazing space for a larger event. Invite all your friends and family! The flexibility you get from combining these two interconnected spaces means they can be reconfigured to suit any requirement and any event. With numerous options for buffet and dining you can be sure of a brilliant event.

FACILITIES

Wifi • 42" TV • Full audio and iPod dock

	120
	75



PARTY PLATTERS

PLOUGHMAN'S PLATTER £57.00

Scotch eggs • Hand raised pork pies • Pork sausage rolls • Keens cheddar
Celery • Pickled onions • Radish • Coleman's mustard

FISH PLATTER £57.00

Mini smoked haddock fishcakes • Calamari • Whitebait
Cod goujons • Tartare sauce • Fat chips

CHICKEN PLATTER £57.00

Buttermilk chilli drumsticks • Barbeque wings • Popcorn nuggets
Coca-Cola chicken strips • Skinny fries

MEZZE PLATTER (V) £55.00

Roasted Mediterranean veg • Olives • Houmous • Tzatziki
Pitta bread • Spinach and feta goujons

PIE PLATTER £55.00

15 mini pies • 5 chicken and leek • 5 steak and ale • 5 root vegetable

CHARCUTERIE & CHEESE PLATTER £55.00

Prosciutto and serrano ham • Oxford blue cheese • Keens cheddar
Mrinated olives • Baby gherkins, bread

SANDWICH PLATTER £50.00

Cheddar and tomato • Egg mayonnaise and watercress
Smoked salmon and cream cheese • Ham hock and piccalilli
Coronation chicken

Our platters are designed for buffet style eating and each serve 6-10 people
(depending on the appetite of your guests!).

HOT BUFFET MENU SAMPLE

CLASSIC

Your choice of butcher's special sausages, ale onion gravy
Hunter's chicken • Chilli con carne • Chicken korma
Seasonal vegetable lasagne • Mashed potato and pilaff rice

£12.50 per person

PREMIUM

Market fish pie • Coq au vin • Wild mushroom stroganoff
Venison stew • Lamb tagine • Champ mashed potato and saffron rice

£20.00 per person

EXTRAS

Potato, spring onion salad • Root vegetable slaw
Quinoa, pomegranate salad • Seasonal vegetables
Corn on a cob, tarragon butter • Selection of artisan breads

£1.50 each per person

DINING MENU

STARTERS

Pea soup with Serrano ham and prosciutto, toasted Young's beer bread £6.00

Heritage tomato, buffalo mozzarella, basil, aged balsamic £7.50

Ham hock terrine, pickled vegetables, sourdough toast £6.50

British premium charcuterie board £13.00

Severn and Wye smoked salmon, sea vegetables, salmon caviar, quail's eggs,
mustard mayo, brown bread £10.00

Coborn Scotch egg £4.20

Wild mushrooms on toast, Somerset bacon, poached egg £8.00

Seasonal changes may apply to some dishes

DINING MENU

MAINS

Buttermilk Cajun chicken breast burger, brioche bun, piri piri mayo, chilli, pickled rainbow carrots and cucumber, fresh coriander, charred lime £11.00

28 day aged Black Angus 8oz sirloin steak, triple cooked chips, roasted shallots, Chalk Valley watercress £24.00

British beef burger, brioche bun, fries, cheese, ale onions, lettuce, gherkin, ketchup, mayo £13.80

Today's market fish, roasted celeriac, broccoli, garlic and thyme roasted tomatoes
Market price

Caesar salad, chicken supreme, mandarin segments £13.75

Half buttermilk fried chicken, fries, root veg slaw £14.50

Gammon steak, fried duck egg, triple cooked chips, pea stew £12.00

Chargrilled artichokes, Rosary goat's cheese, broad beans, garden leaves, charred lemon dressing £14.00

Garden veg, oyster mushroom, Oxford Blue cheese hot pot, rosemary and potato bun, kale £12.50

Beer battered cod, triple cooked chips, minted mushy peas, tartare sauce £14.80

Pork, chilli, leek and apple sausages, cheese and spring onion mashed potato, onion gravy £12.80

Seasonal changes may apply to some dishes

DINING MENU

PUDDING LANE

Lemon and vanilla cheesecake, pistachio cream, raspberry crispy sosa £6.30

Sticky toffee pudding, salted caramel ice cream £6.30

Pear, honey and cinnamon tart, crème fraiche ice cream £6.30

Chocolate & orange brioche bread & butter pud, vanilla ice cream £6.30

Scoop of ice cream £1.80

Vanilla bean • Salted caramel • Strawberry • Chocolate
Crème fraiche • Raspberry ripple

Scoop of sorbet £1.50

Raspberry • Lemon • Blackcurrant

CHEESE

Oxford Blue, Keen's cheddar, Somerset camembert, quince jelly, pear jelly,
ale chutney, seeded crackers £9.00

Keen's Cheddar, ale chutney, seeded crackers £5.50

Oxford Blue, quince jelly, seeded crackers £5.5

Seasonal changes may apply to some dishes



TERMS & CONDITIONS

DEPOSIT

To secure your booking a small deposit is required. We kindly ask for the deposit to be paid with the card. Cash deposits with photo ID and home address details only.

CANCELLATION POLICY

In case of cancellation the deposit is not refundable a month prior to the event.

PRE-ORDER POLICY

If you would like to order any party platters, please note that we need a pre-order at least 5 working days in advance.

THE COBORN

Bow

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