

THE COBORN

STARTERS

Smoked ham hock terrine , spring vegetable pickles, sourdough toast	£6.50
Severn and Wye smoked salmon , caper berries, Chalke Valley watercress	£7.50
Spring pea and ham soup , Young's beer bread	£5.50
Wild mushrooms on toast , Somerset bacon and poached hen's egg	£7
Scottish langoustine cocktail , Bloody Mary mayonnaise	£8
Spring lamb croquettes , radish, spring onion, mint, goat's curd	£7.50

BOARDS

Ploughman's , runny Scotch egg, hand raised pork pie, ham hock terrine, Sparkenhoe Red Leicester, celery, pickled onions, radish, Coleman's mustard, sourdough toast	£14
English Charcuterie , Suffolk chorizo and salami, Ox Springs air dried ham, marinated olives, baby gherkins, ale bread	£15
Baked Somerset Camembert , pear jelly, toast	£10

MAINS

Cumberland toad in the hole , creamy mash, caramelised onion gravy	£12
Braised leek, fennel and Keens cheddar tart , oats, kale	£12
Calves liver , Somerset smoked back bacon, colcannon	£14
Aged 8oz sirloin steak , triple cooked chips, roasted tomato, field mushroom (Add béarnaise/ peppercorn £2)	£19
Buttermilk fried chicken , fries, root veg slaw	£13
Smoked haddock and brown shrimp fishcakes , purple sprouting broccoli, parsley sauce	£12
British beef burger , cheese, ale onions, lettuce, ketchup, mayonnaise, fries	£12.50
Beer battered haddock , triple cooked chips, mushy peas, tartare sauce	£12
Shin of beef and ale suet pudding , kale, caramelised onion gravy	£12.50
Spatchcock chicken , smoked Somerset bacon Caesar salad	£13.50
Chargrilled artichokes , Rosary goat's cheese, broad beans, spring leaves, charred lemon dressing	£12
Chesil Beach mackerel , sugar snaps, capers, Jersey Royals, cherry tomatoess, lemon and parsley butter, poached egg	£14

SIDES £3.50 each

Triple cooked chips	Fries
Spring greens, shallots, shaved almonds	Sweet potato fries
Watercress and rocket salad, balsamic dressing	Mushy peas
Purple sprouting broccoli, smoked bacon	Cauliflower cheese
Roast tomato and field mushroom	Creamy mash

(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

WHITE WINE

175ml 250ml 750ml Bottle

Dry, fresh & zesty

Ugni Blanc/Colombard 4.90 6.45 17.80
Old Vines, Le Sanglier, France 2014
Fresh, crisp & dry.

Pinot Grigio Garganega 5.35 7.10 19.60
Villa Borghetti, Italy 2014
Light & smooth with lemon & honey flavours.

White Rioja 5.55 7.25 20.50
Bodegas, El Coto, Spain 2014
Clean & rounded, with a streak of lime.

Sauvignon Blanc 5.65 7.70 21.90
Terra Mater Vineyard Reserve, Chile 2014
Zippy & clean with fresh tropical fruit aromas.

Picpoul de Pinet ★ 6.35 8.65 24.55
Cuvée Basco, France 2014
Completely dry, intensely fresh & clean.

Sauvignon Blanc ★ 6.90 9.50 27.45
Mission Estate, New Zealand 2014
Vibrant & intense fruit from NZ's oldest winery.

Aromatic & exotic

Riesling 26.95
Mission Estate, New Zealand 2013
Fresh, medium dry. Just under 11% ABV.

Albariño 27.95
Bodegas La Val, Rias Baixas, Spain 2013
Rounded & smooth with a citrusy edge.

Fuller flavoured & rounded

Unoaked Chardonnay 5.95 8.05 22.90
Crystal Brook, South Australia 2014
Packed with pineapple & tropical fruit flavours.

Chardonnay 6.80 9.30 26.45
Alta Vista Premium, Argentina 2013
Rich fruit aromas & delicate buttery notes.

Marsanne 6.90 9.50 27.45
All Saints Estate, Rutherglen, Australia 2012
Crisp & refreshing with lime, peach & honey.

ROSÉ WINE

Cabernet/Shiraz Rosé 5.00 6.65 18.35
Paso del Sol, Maipo Valley, Chile 2014
A slightly sweeter, soft style of rosé.

Rioja Rosado 5.45 7.20 19.95
Bodegas El Coto, Spain 2014
Dry & fresh with strawberry & raspberry fruit.

Côtes de Provence Rosé 6.30 8.60 24.45
Coteaux Marins, St Tropez, France 2014
Delicate fruit flavours in a crisp dry style.

DESSERT WINE

125ml 375ml Bottle

Rutherglen Muscat 8.25 22.90
All Saints, Victoria, Australia
Enjoy with sticky toffee pudding or vanilla ice cream.

Botrytis Semillon 8.75 24.45
Buller, Victoria, Australia 2010
Intense flavour with apricot & marmalade.

RED WINE

175ml 250ml 750ml Bottle

Lighter, juicy & supple

Carignan 4.90 6.45 17.80
Old Vines, Le Sanglier, France 2014
Brambly, spicy & very moreish.

Pinot Noir 5.95 8.05 22.90
Domaine Le Grange Le Haut, France 2013
Light, elegant & soft with cherry flavours.

Rioja Crianza ★ 6.35 8.35 23.50
Bodegas El Coto, Spain 2011
Smooth & rounded delicious red berry fruit.

Medium bodied

Merlot/Cabernet 5.40 7.05 19.85
Domaine Condamine L'Evêque, France 2013
Pulsating with plummy fruit.

Zinfandel Shiraz 5.65 7.70 21.90
Terra Mater Reserve, Chile 2012
Chunky damson fruit & spice, sweet, soft tannin.

Pinot Noir Reserve 30.00
Mission Estate, New Zealand 2012
Super smooth, ripe cherry fruit.

Robust, powerful & spicy

Malbec 6.20 8.45 23.90
Alta Vista Classic, Mendoza, Argentina 2013
Brimming with intense black fruits.

Shiraz ★ 6.45 8.80 24.95
You, Me & the Gatepost, W. Australia 2012
Seductively ripe, rounded & spicy.

Durif 6.90 9.50 27.45
All Saints Estate, Rutherglen, Australia 2012
Ripe berries & perfectly balanced tannin.

Merlot 7.05 9.65 27.95
Highwood Estate, Australia 2012
Ripe, plummy fruit flavours & creamy vanilla.

Grande Reserve Malbec 36.05
Alta Vista, Mendoza, Argentina 2011
Velvety & seductive with a beautifully long finish.

CHAMPAGNE & PROSECCO

125ml 750ml Bottle

Prosecco 5.65 26.95
Brut NV, Cuvée Revino, Italy

Raboso Rosato 5.65 26.95
Brut NV, Donna Trevigiana, Prosecco, Italy

Cockburn & Campbell Champagne 8.75 41.15
Brut NV, France

Laurent Perrier 53.30
Brut NV, France

Veuve Clicquot 63.40
Brut NV, France

♦ One of our favourites. We also have 125ml glasses of wine available – please ask.
Before you order your food and drink, please inform a member of staff if you
have a food allergy or intolerance. Vintages are subject to availability.
All prices are inclusive of V.A.T.