

APPETISERS

MARINATED OLIVES £2.50 v
with garlic and herbs

SALTED ALMONDS £3.50 v

SELECTION OF BREAD £1.95 v
with red pesto, balsamic vinegar and virgin olive oil

ANTIPASTI PLATTER for two £15.50
Bresaola, Parma ham, Milano salami, chicken liver paté, roasted vegetables, sun-dried tomatoes
and
black olive tapenade with a warm baguette
Wine recommendation - Nelson's Creek Rosé, Cabernet Sauvignon and Merlot, South Africa, 2004

VEGETARIAN SHARING PLATTER for two
£14.95 v
Grilled asparagus, marinated artichokes, Feta cheese marinated with mint and orange, red pesto,
Middle Eastern aubergine dip, marinated olives and roasted vegetables with grilled ciabatta
Wine recommendation - Pinot Bianco La Tunella, Italy 2003/2004

DAILY SOUP WITH CIABATTA £4.95 v

C&B SUMMER BBQ MENU

LIME AND CORIANDER MARINATED SALMON SKEWERS £9.95
served with coconut rice and sweet thai dipping sauce
Wine recommendation - Trinity Hill, Chardonnay, Hawkes Bay, New Zealand, 2002

GRILLED RIB-EYE STEAK
£12.95
served in a sesame seed roll served with onions and chunky chips
Wine recommendation - The Gatekeeper, Shiraz, McLaren Vale, Australia, 2002

MEDITERRANEAN CHICKEN SKEWERS £10.95
served with tomato and basil cous cous salad and herb yoghurt
Wine recommendation - Chateau de Sours Rosé, Merlot, France, 2003/2004

HALOUMI AND MIXED VEGETABLE SKEWERS £9.50
served with mixed salad, tzatziki and grilled pitta bread
Wine recommendation - Lofthouse, Sauvignon Blanc, New Zealand, 2004

CUMBERLAND SAUSAGE SUB ROLL (Vegetarian option available)
£8.25
served with onions and chunky chips
Wine recommendation - Chianti Classico Vignamagio, Italy, 2002

OUR CLASSIC DISHES

STARTER

MAIN

C&B CUMBERLAND SAUSAGE AND MASH	£9.95	
C&B own-recipe sausages with creamy mash and red wine gravy		
Wine recommendation - Chateau De Sours Rouge, Merlot, and Cabernet Sauvignon, France, 2000		
C&B FISH CAKES	£10.95	
Cod, spinach and spring onion fishcakes with a herb salad and tartare sauce		
with chips	£12.95	
Wine recommendation - Chateau De Sours Blanc, Semillon and Sauvignon Blanc, France, 2002		
CAESAR SALAD	£6.95	£9.95
add char-grilled chicken, crispy pancetta and/or avocado		
(vegetarian dressing available upon request)		
Wine recommendation - The Gatekeeper, Chardonnay, Australia, 2004		
PLATE OF SMOKED SALMON	£8.95	
served with new potato and dill salad		
Wine recommendation - Petit Bourgeois, Sauvignon Blanc, France, 2004		
8OZ SIRLOIN STEAK	£14.50	
with peppercorn sauce or herb and garlic butter, served with roasted mushrooms, sautéed spinach and chunky chips		
Wine recommendation - Ruca Malen, Cabernet Sauvignon, Argentina, 2001		
HOME-MADE ORGANIC BEEF BURGER	£10.95	
with gherkin, red onion, tomatoes, mixed leaves and chunky chips		
add Cheddar, Emmental, blue cheese, bacon, spicy salsa, avocado and/or a fried egg		
Wine recommendation - Pata Negra Gran Reserva, Tempranillo, Spain, 1997		

SIDE DISHES

Chunky chips with dips	£3.50 v
Green salad	£2.95 v
Creamy mash	£2.95 v
Selection of seasonal vegetables	£2.95 v
Herby couscous	£2.95 v

SANDWICHES

EGG MAYONNAISE, SWEET CURED BACON AND SPINACH on farmhouse	£5.95
POACHED SALMON, DILL CRÈME FRAÎCHE AND CUCUMBER £6.95 on granary	
GRILLED CHICKEN, MOZZARELLA, ROASTED PEPPER with tomato and mixed leaves in a wrap	£6.50
SPICY MEXICAN MIXED BEAN PATE, AVOCADO AND CREAM CHEESE £5.50 v with tomato and mixed leaves in a wrap	
APPLEWOOD SMOKED CHEDDAR WITH CARAMELIZED SHALLOTS with tomato and mixed leaves on granary	£6.25 v
SANDWICH PLATTER WITH CHUNKY CHIPS £28.00 serves 4-5 people	

DESSERTS

WARM CHOCOLATE BROWNIE served with vanilla ice cream Wine recommendation - Chateau Briatte, Semillon and Sauvignon Blanc, France, 2000/2001	£4.95 v
ETON MESS A classic combination of strawberries, whipped cream and meringue in a summer berry coulis Wine recommendation - Laurent Perrier Champagne Brut NV, France	£4.95 v
SELECTION OF BRITISH CHEESES £5.95 v Farmhouse Cheddar, Stilton and Somerset Brie served with grapes, celery, tomato chutney, with biscuits or bread Wine recommendation - Delaforce Quinta Da Corte, 1987	