

APPETISERS

MARINATED OLIVES with garlic and herbs	£2.50 v
SALTED ALMONDS	£3.50 v
SELECTION OF BREAD with red pesto, balsamic vinegar and virgin olive oil	£1.95 v
ANTIPASTI PLATTER for two Bresaola, Parma ham, Milano salami, chicken liver pate, 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	£15.50
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	

SEASONAL SPECIALS

MAIN	STARTER
DAILY SOUP WITH CIABATTA	£4.95 v
SPRING LAMB STEAK served with baby vegetables and mint sauce Wine recommendation - Eagle Vale Merlot, Margaret River, Australia, 2002	£13.95
CHAR-GRILLED YELLOW FIN TUNA STEAK £13.95 served with a Niçoise style salad Wine recommendation - Chateau de Sours Rosé, Merlot, France, 2003/2004	
CORN-FED CHICKEN served with herby couscous, tomato chermoulah and Greek yoghurt Wine recommendation - La Crema Chardonnay, United States, 2002	£11.50
PEA, MINT AND GOAT'S CHEESE RISOTTO £9.95 v add crispy pancetta Wine recommendation - Araucano, Sauvignon Blanc, Chile, 2004	£6.95 v

OUR CLASSIC DISHES

MAIN

STARTER

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

MATURE CHEDDAR CHEESE, MAYONNAISE AND SPRING ONION on granary	£5.95 v
WARM GOATS CHEESE WITH MEDITERRANEAN VEGETABLES £6.50 v on foccacia	
POACHED SALMON WITH HORSERADISH AND CRÈME FRAÎCHE on granary	£6.95
GRILLED RIB EYE STEAK ON A POPPY AND SESAME SEED SUB ROLL £12.95 with onions and chunky chips	
GRILLED CHICKEN WITH TOMATO, MELTED MOZZARELLA AND PESTO £7.25 on ciabattini	
BRIE, MANGO CHUTNEY AND ROCKET v in a baguette	£5.95
SLICED HAM OFF THE BONE WITH GRAIN MUSTARD MAYONNAISE on farmhouse	£5.95
HEALTHY OPTION GRILLED CHICKEN AND HOI SIN SAUCE WITH CHINESE VEGETABLES £7.95 served in a wrap	

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