

## 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

SHARING PLATTER for two £15.50  
Parma ham, grilled chorizo, Salami Milano, and marinated squid, Feta cheese  
marinated with mint and  
orange, roasted vegetables, red pesto, Middle Eastern aubergine dip and tapénade  
with grilled ciabatta  
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

## SEASONAL SPECIALS

STARTER

MAIN

DAILY SOUP WITH CIABATTA £4.95 v

### DAILY SPECIALS

Please ask a member of staff for our daily specials

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 £11.50  
served with herby couscous, tomato chermoulah and Greek yoghurt  
Wine recommendation - La Crema Chardonnay, United States, 2002

PEA, MINT AND GOAT'S CHEESE RISOTTO £6.95 v  
£9.95 v  
add crispy pancetta

Wine recommendation - Araucano, Sauvignon Blanc, Chile, 2004

## 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

CHEDDAR CHEESE AND PICKLE on farmhouse	£5.50 v
BAGEL WITH SMOKED SALMON, CREAM CHEESE, CHIVES AND CAPER BERRIES	£6.95
SLICED HAM OFF THE BONE WITH GRAIN MUSTARD MAYONNAISE on farmhouse	£5.95

## HOT SANDWICHES

GRILLED CHICKEN BREAST, AVOCADO, TOMATO AND MELTED MOZZARELLA £7.95 on ciabatta	
ROAST FIELD MUSHROOM, ROCKET PESTO AND MELTED EMMENTAL BAGUETTE v	£5.50
CROQUE MONSIEUR	£5.75
WELSH RAREBIT	£4.50 v
SANDWICH PLATTER TO SHARE for 5 £34.95 served with chunky chips and dips (selection does not include chicken ciabatta or croque monsieur)	for 3 £22.95

## 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	

