



---

THREE COURSES - £30  
TWO COURSES - £25

*Including tea or coffee to finish*

---

#### TO START

Roasted red pepper, butternut squash & harissa soup with Hobbs House seeded baguette (v)

Oak smoked salmon & dill pâté with toasted sourdough & lemon vinaigrette dressed watercress

Heritage tomatoes, torn mozzarella, basil oil & micro basil leaves (v)

#### THE MAIN EVENT

Roast topside of beef served with Yorkshire pudding, crispy roast potatoes, seasonal vegetables, & a rich roast gravy

Garlic & thyme roasted breast of chicken, sage, onion & smoked bacon stuffing, crispy roast potatoes, seasonal vegetables, & a rich roast gravy

Butternut squash, mushroom & spinach Wellington served with crispy roast potatoes, vegetarian sage gravy & braised red cabbage (v)

#### TO FINISH

Apple crumble tart served with creamy custard or vanilla ice cream

Sticky toffee pudding served with a rich toffee sauce & vanilla ice cream

Blackberry & almond bakewell tart served with creamy custard or vanilla ice cream

---



Sunday 19th March 2023  
PLEASE BOOK A TABLE ONLINE  
[cobbsfarmshops.co.uk/book-a-table](http://cobbsfarmshops.co.uk/book-a-table)



(v) Vegetarian (ve) Vegan (gf) Gluten-free

---

ALLERGENS – please speak to a member of staff with any concerns or queries regarding allergens. Our kitchen cannot guarantee that any food item we make is 100% free of any specific allergen.