

**Cobble Lane salumi**

*starter for 2 or main course for 1*  
a plate of London-cured meats  
and salami with olives and  
two anchovy puff pastries 16.00

**fish & shellfish plate**

*starter for 2 or main course for 1*  
smoked prawns, cod's roe &  
salmon; potted crab; salmon &  
trout rillettes; two oysters;  
granary toast 20.00

**If outside, please help  
yourself to water and sauces  
otherwise it's table service.  
Where you see two prices  
the first is a starter and the  
second a main course.**

**Carlingford Lough  
rock oysters**

six for 12.00  
or 2.00 each

**proper shortcrust  
steak & kidney pie**  
*(takes 25 mins)*

Savoy cabbage  
& creamy mash 15.50

**Orford-landed skate**

sautéed grapes &  
almonds, 'black' butter,  
greens, new potatoes  
15.50

**DINGLEY DELL  
slow-roast pork belly**

spring greens, peas,  
new potatoes, gravy  
15.50

home-potted smoked salmon & trout, granary toast 8.00

(V) water melon, salted ricotta & toasted macadamia salad 8.00

grilled Cornish mackerel fillet and panzanella salad (Italian tomato,  
basil, caper & torn sourdough) 8.50 or 12.50 as a main course

rare beef sirloin (strips) & rocket salad, porcini & parmesan toasts  
10.50 or 15.50 as a main course with chips and house salad

fritto misto (deep-fried mixed fish & shellfish) 9.50  
or 15.50 as a main course with house salad

sautéed veal kidneys on toast with mushroom & marsala sauce 8.50  
or 13.50 as main course with spring greens

seafood risotto (langoustines, prawns, mussels and cockles)  
with house salad 16.00

(V) potato crackling, buffalo mozzarella, artichoke heart &  
salsa verde salad starter 9.50 or 13.50 as a main course

(V) saffron, cherry tomato & sweet roast garlic risotto with  
house salad 13.50

beer-battered Scottish haddock with hand-cut chips,  
peas & home-made tartare sauce 15.50

**SIDE ORDERS:** Pump Street Bakery sourdough (2 chunks) with a pat of  
beurre des Charentes 3.25 House salad (artichoke heart, sugar snaps,  
broad beans, chives, tarragon, Little Gem and chicory) 3.50  
Hand-cut chips 3.50 (n/a as stand-alone course)



please don't  
use techno  
gadgets  
during  
lunch whether  
inside or out

**ALLERGIES & INTOLERANCES:**

If you need advice about known allergens, or would like to know about gluten or dairy-free options that may be available, please just ask. Dishes may contain nuts or nut products.

## WHITE WINE BY THE 175ml GLASS

### GHW – ALPHA ZETA 'S', ITALY, 2016

A marvellous soave with good weight, good balance, good fruit and a crisp finish. We're very proud of it. 5.00

### W1 (bin 22) – TRINITY HILL, HAWKES BAY, NZ, 2016

A restrained, beautifully made, elegant, fresh-but-sumptuous sauvignon blanc that drinks very well. 8.00

### W2 (bin 31) – MONTESQUIOU, JURANÇON, FRANCE, 2014

Marvellously different, this lip-smacking, aromatic wine has a fresh, zingy finish. We were bowled over by its charm. 8.00

### W3 (bin 70) – PINOT BLANC, MARC TEMPE, ALSACE, 2014

An instantly joyous, smooth, rich wine made from 50-year old vines that undoubtedly contribute to the excellent quality. It goes brilliantly with smoked fish. 10.00

### W6 (bin 32) – CA' DEI FRATI, LUGANA, ITALY, 2016

An all-time favourite, it's made from Turbiana grapes near Lake Garda. Concentrated peachy fruits tempered by a lively, fresh finish and superb structure ensure a fabulous wine. 9.00

### W7 (bin 33) – ROSA DEI FRATI, GARDA BRESCIANO, 2016

A PINK wine, this is so elegant that Balenciaga could have crafted it. We love its gorgeous colour, hint of summer berries and utter stylishness. 9.00

**DO ASK IF YOU'D LIKE TO SEE THE FULL LIST**

## RED WINE BY THE 175ml GLASS

### GHR – MOMENTOS, LOS BOLDOS, CHILE, 2014

We chose this merlot for our house wine because of its smooth, full fruit, restrained tannins and fine structure. 5.00

### R1 (bin 103) – INNOCENT BYSTANDER, AUS, 2016

This refined, velvety Australian pinot noir, with its dark, slightly spicy cherry flavours and soft tannins, really hits the mark. A lovely wine and unlike most French burgundy, affordable. 9.00

### R3 (bin 83) – CHATEAU PINERAIE, CAHORS, FRANCE, 2014

Light years from throat-stripping Cahors of yore, this is mainly malbec with 15% merlot, and full of rich fruit and finesse. 8.00

### R4 (128) – 12 E MEZZO, NEGROAMARO DEL SALENTE, 2015

From Puglia in southern Italy, this is almost absurdly quaffable for a red wine, with a sweet, velvety lushness that's full of charm. Instant oral happiness. 7.00

### R5 (bin 108) – WILDFLOWER, J. LOHR, USA, 2015

Served chilled, this light-bodied, fruity, approachable red goes really well with fish. Made from the US version of the gamay grape, valdigué, it makes perfect summer drinking. 7.00

### R6 (bin 84) – CAMPOFIORIN, RIPASSO, MASI, ITALY, 2013

'Ripasso' is a process in which the Corvina, Rondinella and Molinara grapes are first fermented then re-fermented using partly dried grapes. A long-time favourite of ours, the wine is rich, fruity, mouth-filling and velvety, with great structure.

## LUSCOMBE SOFT DRINKS

organic and in 320ml glass bottles – all 3.20

hot ginger beer – Sicilian lemonade – raspberry crush (pink lemonade) – elderflower bubbly – St Clement's (orange & lemon)

## DESSERTS – all 6.50

all our ice cream is home-made

warm loganberry jam & frangipane tart, with cream

rough-textured chocolate & almond cake (gluten-free), crème fraîche

lemon jelly, cream, a warm madeleine

3 scoops of ice cream – choose from vanilla, pistachio or black cherry (2 scoops are 4.50)

## SEA SALTED CARAMELS

(to take away or with coffee)

for sheer delight, try NikoB's gorgeous dark chocolate classic and milk chocolate rum & hazelnut soft caramels. 10.50 ( a 125gm box)

## TEA AND ILLY COFFEE

Assam, Earl Grey, Redbush, Lapsang Souchong, fresh mint and Egyptian dried mint tea – all 3.25

Jasmine Pearls hand-picked green tea buds 4.25

White Peony a white China tea 3.75

Darjeeling Badamtam First Flush

the 'champagne' of teas. 3.25

Ceylon Orange Pekoe bright, crisp and full-bodied 3.25

Manuka (decaffeinated) from the Tregothnan estate in Cornwall 3.25

A cafetière of freshly ground coffee 3.50

Single espresso 2.25

Double espresso, macchiato, cappuccino, latte or Americano 3.25