

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

Medium and large

Where two prices are shown we recommend the former as a starter or for those with modest appetites. The latter is a substantial 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**

Savoy cabbage & bacon, new potatoes, gravy 15.50

home-potted smoked salmon & trout, granary toast 8.00

tagliatelle, genuine ragú Bolognese 9.50
or 16.50 as a main with seasonal greens

a feast of Felixstowe sprats with garlic butter 8.50
or 12.50 as a main course with new potatoes and greens

raw beef fillet carpaccio, Harry's bar dressing, flaked parmesan 10.50
or 21.00 as a main 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 seasonal greens

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

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

(V) saffron, red pepper & 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, which comprises Little Gem, radicchio, shredded red cabbage, shaved pear, caramelised chantenay carrot and (nut alert) toasted hazelnuts 3.50 Hand-cut chips 3.50



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. 8.50

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

hot (Rev. W. Wilks) apple crumble with vanilla ice cream

blackcurrant & cassis jelly, cream, a warm madeleine

3 scoops of ice cream – choose from vanilla, hazelnut or apple & cinnamon (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