



COBBLES SPRING SUNDAY ROASTS

Starters

Shredded duck rillet, topped with a perfectly poached duck egg and served on a bed of buttered asparagus and scallions £6.95

Warm, Welsh goats cheese salad, served with a beautiful beetroot tapenade and toasted crostini £5.25 (v)

Smoked mackerel served atop a punchy pear and lime compote with a peppery Szechuan cream £5.96

Burnt garlic stuffed Portobello mushrooms, served with a rich chive cream £5.95 (vg)

Line caught, pan seared South Wales Seabass, served with sautéed Blas y tir potatoes and a black grape and celery sauce £13.95

Slow roasted butternut squash, filled with a wild mushroom stuffing, served with roast potatoes, Yorkshire pudding and our own recipe, plant based gravy £13.95 (vg)



Extras

Butter baked hispi cabbage balls - Charred herby hispi leaves, stuffed with a seasoned quinoa £4.95 (vg)

Extra Yorkies & Spuds - An extra dish of the favourites - fluffy Yorkshire puddings and crispy roast potatoes £4.95

Roast corn on the cob - A whole cob, roasted gently with warming spices, served with a burnt onion ketchup £3.95 (v) (vg opt available)

Red onion tarte tatin - Poached, sweet red onion, caramelised and wrapped in puff pastry £3.95 (vg)



Mains

All of our dinners come with our perfectly crisp, slow roast rosemary potatoes, honey roast, sesame parsnips, a table selection of Roasted, fragrant spring vegetables and plenty of Cobbles pan gravy.

Seared Halen Mon Topside of beef, served with beautiful beef dripping baked Yorkshire pudding, horseradish strands and Cobbles own recipe pan gravy £15.95

Slow braised Welsh lamb shoulder, rolled in an apricot stuffing and served with minted dumplings and Cobbles own recipe pan gravy £15.95

Garlic and Welsh Cider, Hay baked Chicken, served with a roasted, buttered celeriac mash and Cobbles pan gravy £15.95

Desserts

A weekly changing selection of tempting Chefs Specials - See board or ask your server what's on today!



Kids Cobbles Spring Sunday Roasts

Half portions - half price