



Sunday Menu

Served from 12-4

Cobbles Breakfast 9.00

Veggie, Vegan or Pork

Two sausages, *bacon egg, grilled tomato, sautéed mushrooms, home-made leek & cheese hash brown, baked beans, Sourdough toast (*bacon with pork breakfast only)

Soup of the Day 6.00

Homemade, seasonal variation and served with toasted sourdough

Catch of the Day 13.00

Freshly caught fish in our own recipe crispy Welsh ale batter, served with hand cut, triple cooked chips, crushed buttered peas and home made tartare sauce.

Roast of the Day 15.95

Tender slow roasted meats from our local butcher, served with delicious roast potatoes, seasonal vegetables and own recipe gravy

See specials board for this weeks meat

Vegan Roast of the Day 13.95

Roast butternut squash stuffed with quinoa, rosemary, garlic and nutmeg, garnish with pistachio crumb, served with delicious roast potatoes, seasonal veg and red wine gravy

Fragrant Chicken Pie 11.00

Chicken, leek & bacon puff pie in a creamy tarragon sauce, served with baby new pots & garden salad

Vegan Pie 10.00

Bountiful butternut curry filled pie, served with our hand-cut triple cooked chips, salad and beetroot slaw

Cobbles Homemade Lasagne 12.50 (vg option available)

Own recipe Welsh beef lasagne, Served with toasted garlic sourdough and a side of salad and slaw. (chips upgrade £2.00)

Homemade Fishfinger Doorstop Sandwich 8.50

Homemade Line-caught cod fish fingers, layered with homemade tartare sauce and a crisp leaf garnish.

The Reuben 8.00

A Welsh twist on the New York classic. Layered toasted sandwich of cured beef, punchy pickled cabbage, cheddar cheese and our own recipe reuben sauce.