

## COCKTAILS

### OUR FAVOURITES

<b>Pornstar Martini</b>	<b>8.95</b>
THE drink of the moment. A moreish blend of vodka shaken with vanilla, passion fruit, orange and lime.	
<b>Add Prosecco shot 1.00</b>	
<b>Espresso Martini</b>	<b>8.95</b>
A revitalising blend of vodka, coffee and coffee liqueur.	
<b>Cosmopolitan</b>	<b>8.95</b>
An indulging blend of citrus vodka, triple sec, cranberry and lime.	
<b>Botanical Blast</b>	<b>8.95</b>
Gin with pink grapefruit, apple, orange, rosemary & thyme, topped with soda.	
<b>Raspberry Daiquiri</b>	<b>8.95</b>
The classic blend of rum, raspberry and lime.	
<b>Long Island Iced Tea</b>	<b>8.95</b>
Vodka, gin, tequila, white rum and triple sec blended with lemon and Pepsi.	
<b>Old Fashioned</b>	<b>8.95</b>
Not just for the old fashioned, this classic blend of bourbon and bitters is enjoying a big revival.	
<b>Amaretto Sour</b>	<b>7.25</b>
A shaken mix of Disaronno, sweet & sour.	
<b>Scarlet O'Hara</b>	<b>6.25</b>
A refreshing blend of Southern Comfort, cranberry juice and lime.	

### PROSECCO COCKTAILS

<b>Aperol Spritz</b>	<b>7.25</b>
Aperol and citrus fruit topped with Prosecco.	
<b>Peach or Raspberry Bellini</b>	<b>7.25</b>
Your choice of fruit puree topped with Prosecco.	
<b>Limoncello or Chambord Prosecco</b>	<b>7.25</b>
Your choice of fruit spirit topped with Prosecco.	

## SOFT DRINKS

### FRANKLIN & SONS

Please ask for available flavours **3.00**

### EAGER JUICES

Orange, Apple, Cranberry, Tomato **2.25**

## DRAUGHT BEERS

Carlsberg	3.50
Estrella	4.50
DE14 4-Track Lager	4.65
Shipyards American Pale Ale	4.90
Revisionist	4.00
Kingstone Press	3.85
Guinness	4.50
Real Ale ask your server what's on	

## OTHER BEERS & CIDERS

Peroni 330ml	4.00
Blue moon 330ml	4.00
Crafty Dan 13 Guns American IPA 330ml	4.00
Corona 330ml	4.00
San Miguel Alcohol Free 330ml	3.00
Erdinger Alkoholfrei 500ml	3.75
Colcombe House Mischief Cider 500ml	4.50
Colcombe House Rouge Cider 500ml	4.50

## BREAKFAST

All you can eat breakfast buffet served 7-10am **10**

## BRUNCH

<b>English breakfast</b>	<b>10</b>
Cumberland sausage, smoked back bacon, hash brown, egg how you like, slow cooked tomato, flat mushroom, baked beans, black pudding, toast	
<b>Large breakfast</b> extra egg, bacon, sausage, hash brown	<b>12.5</b>
<b>Vegetarian breakfast</b>	<b>10</b>
Sliced avocado, halloumi, egg how you like, slow cooked tomato, flat mushroom, baked beans, hash brown, toast <b>[V]</b>	
<b>Large Vegetarian</b> extra egg, halloumi, sliced avocado, hash brown <b>[V]</b>	<b>12.5</b>
<b>Eggs benedict</b> home glazed ham, poached eggs, English muffin, hollandaise sauce	<b>8.5</b>
<b>Eggs royale</b> , smoked salmon, poached eggs, English muffin, hollandaise sauce	<b>9</b>
<b>Smashed avocado</b> , red onion, pepper and coriander on onion bread <b>[M]</b>	<b>7</b>
<b>Welsh rarebit</b> homemade beer bread, fried egg <b>[M]</b>	<b>7</b>
<b>Spiced French toast fruit compote and yoghurt</b> <b>[V]</b>	<b>5</b>
<b>Bottomless white or brown bloomer toast</b> <b>[V]</b>	<b>3</b>
<b>Bottomless tea and filter coffee</b>	<b>3</b>

## SANDWICHES

Served on either white or brown bloomer with coleslaw and crisps

add chips for £1, add cup of soup for £1

<b>Prawn and crayfish, marie rose</b>	<b>7.5</b>
<b>Coronation chicken</b>	<b>6.5</b>
<b>Smoked applewood and sundried tomato</b> <b>[V]</b>	<b>6</b>
<b>Smoked chicken club</b>	<b>9.5</b>

# SUNDAY ROASTS

## 13.50

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**Topside of beef**  
**Loin of pork with crackling**  
**Chicken breast**

All roasts are served with honey glazed parsnips and carrots, buttered savoy cabbage, garlic and rosemary roasted potatoes and gravy

## SIDES

Fries	3	Mixed leaf salad	3
Mac 'n' cheese with bacon crumb	3.5	Ale battered onion rings	3
Seasonal greens	3	Herb roasted new potatoes	3
Minted peas	3		

**[V] Vegetarian [VE] Vegan**  
Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Allergenic ingredients are used in our kitchen, please ask or see our website for more details.

## STARTERS

<b>Soup of the day</b> with warm bread <b>[V]</b>	<b>6</b>
<b>Organic artisan bread selection</b> , olive oil and balsamic (add black olives £1) <b>[V]</b>	<b>4.5</b>
<b>Smoked chicken, avocado and orange salad</b> , walnut dressing	<b>7.5</b>
<b>Sweetcorn and buttermilk pancakes</b> , crème fraiche, tomato salsa <b>[V]</b>	<b>5.5</b>
<b>Salmon and horseradish rilette</b> , pickled beetroot, fennel salad	<b>7.5</b>
<b>Prawn and crayfish cocktail</b> , marie rose, granny smith and avocado served with brown bread	<b>7.5</b>
<b>Maldon sea salt and black pepper squid</b> , lemon aioli, sweet chilli sauce, rocket salad	<b>6</b>
<b>Fried courgette chips</b> , chickpea chilli and lime dip <b>[V]</b>	<b>5.5</b>

## SHARING BOARDS

<b>Baked camembert</b> , celery sticks, chutney and toasted onion bread <b>[V]</b>	<b>14.5</b>
<b>Fisherman's board</b>	<b>14.5</b>
Salmon and horseradish rilette, prawn and crayfish cocktail, Maldon salt squid, smoked salmon, scampi, lemon wedges, crispy capers and tartar sauce	
<b>Vegetarian board</b>	<b>12</b>
Hummus, tzatziki, marinated feta, sundried tomatoes, olives, crudités, toasted pitta <b>[V]</b>	

## MAINS

<b>Ale battered haddock</b> , crushed minted peas, sea salt chips, tartar sauce, crispy capers (Also available without batter)	<b>13.5</b>
<b>Slow cooked belly pork</b> , braised carrot, fondant potato, green beans, crackling, jus	<b>14.5</b>
<b>Braised chicken leg</b> , garlic and herb stuffed breast, shallot potatoes, broccoli, tomato dressing	<b>14.5</b>
<b>Slow cooked shin of beef</b> , baby onion, chestnut mushroom and pancetta sauce, celeriac mash, savoy cabbage	<b>14.5</b>
<b>Chargrilled tuna niçoise</b> , soft boiled egg	<b>14</b>
<b>Greek salad</b> , hummus and toasted pitta <b>[V]</b>	<b>11</b>
<b>Caesar salad with chargrilled chicken breast</b> , baby gem lettuce, crispy croutons, anchovies, bacon lardons, parmesan shavings, Caesar dressing, soft boiled egg	<b>12.5</b>
<b>Slow cooked lamb shoulder</b> , baby onions, parmesan mash, honey roasted carrots and crushed peas	<b>15</b>
<b>Pearl barley, red pepper, pomegranate, walnut and rocket salad</b> , beetroot relish <b>[VE]</b>	<b>11</b>
<b>Market fish of the day – ask your server</b>	

## GRILL

<b>Add egg, blue cheese, smoked applewood cheese, mushroom or bacon to your burger for 1.00 each</b>	
<b>British 8oz beef burger</b> , tomato and chorizo relish, brioche bun, coleslaw & fries	<b>12.5</b>
<b>Cajun chicken burger</b> , lemon mayo	<b>12</b>
<b>Moving Mountains vegan burger</b> , vegan mozzarella, onion marmalade, slaw and fries <b>[VE]</b>	<b>12.5</b>
<b>Grilled halloumi and red pepper burger</b> , hummus <b>[V]</b>	<b>12</b>
<b>8oz ribeye/rump steak</b>	<b>23/19</b>
flat mushroom, slow cooked tomato, fries, rocket (add peppercorn sauce or garlic & herb butter 1.5)	

## AFTERNOON TEA



Available in the hotel – ask your server for details

# 14.95



## COFFEE & CAKE

# 4.50

## DESSERTS

ALL 6.5

<b>Apple and mixed berry crumble</b> toasted oats, vanilla custard
<b>Homemade chocolate fudge brownie</b> salted caramel ice cream, chocolate sauce
<b>Baked lemon tart</b> raspberry sorbet, meringue
<b>Coconut pannacotta</b> pineapple salsa, rum syrup
<b>Eton mess sundae</b> strawberry ice cream, white chocolate and raspberries

## ICE CREAMS & SORBETS

1.50 PER SCOOP

**Selection of Marshfield ice creams and sorbets**  
Multi award winning ice creams from Wiltshire  
**Ice Cream:** Vanilla, Strawberry and clotted cream, Chocolate, Salted caramel, Mint chocolate  
**Sorbet:** Raspberry, Mango, Lemon

## MAIN COURSE & DESSERT

# £15.00

VALID MONDAY – FRIDAY 12PM TO 6PM  
EXCLUDES STEAKS

**WE WANT TO SHARE OUR EXCITING PLANS WITH YOU...**

Register your details in order to receive news and updates at [www.penandcob.co.uk](http://www.penandcob.co.uk)



## WHITE WINE

125ml 175ml 250ml Bottle

### DRY, CRISP AND FRUITY

**Le Sanglier de la Montagne  
Old Vine Chardonnay Reserve** 3.15 4.40 6.25 18

Round and smooth with pineapple and stone fruits. France

**Terramater Sauvignon Blanc** 3.30 4.60 6.60 19

Crisp and vibrant with aromas of green apple, citrus, pear and passion fruit. Chile

**Villa Borghetti Pinot Grigio  
delle Venezie** 3.50 4.85 6.90 20

Light, crisp and dry with subtle stone fruit and baked citrus. Italy

**Touraine Sauvignon** 25

Crisp, zesty and bright with herbal hints and green fruit characters. France

**Tiki Estate Sauvignon Blanc** 4.90 6.85 9.75 28.5

Premium Sauvignon with intense grapefruit, tropical passion fruit, lime zest and sweet basil. NZ

**Sancerre Marcel Martin 'La Chenaye'** 36

Full-bodied, zesty and fresh with gooseberry and nettle hints. France

### ROUNDED, RICH AND OAKY

**Pemberley Chardonnay, Pemberton  
Domaines and Vineyards** 6.15 8.60 12.25 36

Fine cool-climate Chardonnay with notes of white peach and melon and a creamy texture. Australia

**Puligny-Montrachet, Domaine Alain Chavy** 60

Ripe tropical fruits balanced with concentrated lime acidity and toasty oak. France

### ECLECTIC, HERBACIOUS AND AROMATIC

**Winzer Krems, Grüner Veltliner** 21

Crisp with herb, stone fruit, white pepper and tropical characters. Austria

**Bourgogne Blanc, Domaine Romy** 24

Delicate and slightly creamy with complex stone fruit flavours. France

**Eidosela Albariño, Rias Baixas** 4.50 6.30 8.90 26

Classic bright acidity and lively texture with notes of minerals, lemon, grapefruit and nectarine. Spain

**Rag & Bone Riesling, Magpie Estate, Eden Valley** 26

Fully dry with crisp, clean zesty lime and a mineral character. Australia

**Bolney Lynchgate White** 28.5

Tropical aromas with citrus, pear and floral notes, and vibrant citrus acidity. UK

**Petit Chablis 'Vibrant' La Chablisienne** 29

Clean and fresh with citrus, orchard fruit and vanilla notes. France

## ROSE WINE

125ml 175ml 250ml Bottle

**Le Sanglier de la Montagne  
Old Vine Syrah** 3.15 4.40 6.25 18

Bright summer fruits and ripe citrus with crisp finish. France

**Burlesque White Zinfandel Rosé** 3.30 4.60 6.60 19

Bright, packed with strawberry and a delicious jam character. USA

**Villa Borghetti Pinot Grigio Rosé delle Venezie** 19

Delicate hints of summer fruits, crunchy redcurrant and baked citrus. Italy

**J. L. Quinson Côtes de Provence Rosé** 25

Light and zingy with aromas of strawberries and a dry, fresh citrus palate. France

## RED WINE

125ml 175ml 250ml Bottle

### SOFT, ROUND, FINER REDS

**Le Sanglier de la Montagne  
Old Vine Carignan** 3.15 4.40 6.25 18

Soft and round with gentle tannins, packed with bramble fruits. France

**Terramater Merlot** 3.30 4.60 6.60 19

Soft and fruity with plenty of red berries and notes of chocolate and jam. Chile

**Sileni Cellar Selection Merlot** 26

Generous plum, floral notes, silky tannins and a rich finish. NZ

### SPICY, MORE INTENSE, MEDIUM BODIED

**Running Duck Shiraz  
(Vegan and Fair Trade)** 3.30 4.60 6.60 19

Vanilla, caramelised sugar, oak, gingerbread and spice. South Africa

**Côtes du Rhône, M. Chapoutier** 25

Juicy, powerful and fruity, with blackcurrant, raspberry and white pepper. France

**Alta Vista Estate Premium Malbec** 4.50 6.30 8.90 26

Layers of blackberry and plum with a rich body and hints of chocolate. Argentina

**Chianti Classico DOCG Montecchio** 28

Traditional style with savoury notes, red cherry and violets. Italy

**Vieux Château des Combes Saint-Émilion Grand Cru 2015** 31

Medium-bodied with dark plum, blackberry, black cherry and chocolate hints. France

**Domaines Barons de Rothschild (Lafite)  
Las Huertas Grande Reserve** 32

Fresh, ripe raspberries, cherries, plums with notes of cocoa and pepper. Chile

### RICH, CONCENTRATED, FULL BODIED

**Desire Lush and Zin Primitivo Puglia IGT** 23

Rich and velvety with plum, red cherry, spice, vanilla and coffee. Italy

**Terramater Limited Reserve Carmenere** 24

Full-bodied and complex with layers of dark plum and blackberry. Chile

**Paternina Banda Rioja Reserva** 4.50 6.30 8.90 26

Full-bodied with elegant tannins and fine aromas of vanilla, cherry and clove. Spain

**Painted Wolf 'The Den'  
Cabernet Sauvignon** 4.70 6.50 9.25 27

Classic blackcurrant and bramble fruits with notes of cigar and toasty oak. South Africa

**Knock Knock Shiraz, Magpie Estate, Barossa** 30

Deep colour, dense sweet blackberry, cherry and hints of black pepper and oak. Australia

**Châteauneuf du Pape, Clémentus, Boissy & Delaygue** 34

Full, rich and silky smooth with layers of red fruits, fruit cake and spicy bramble. France

## DESSERT WINES

75ml 125ml Bottle

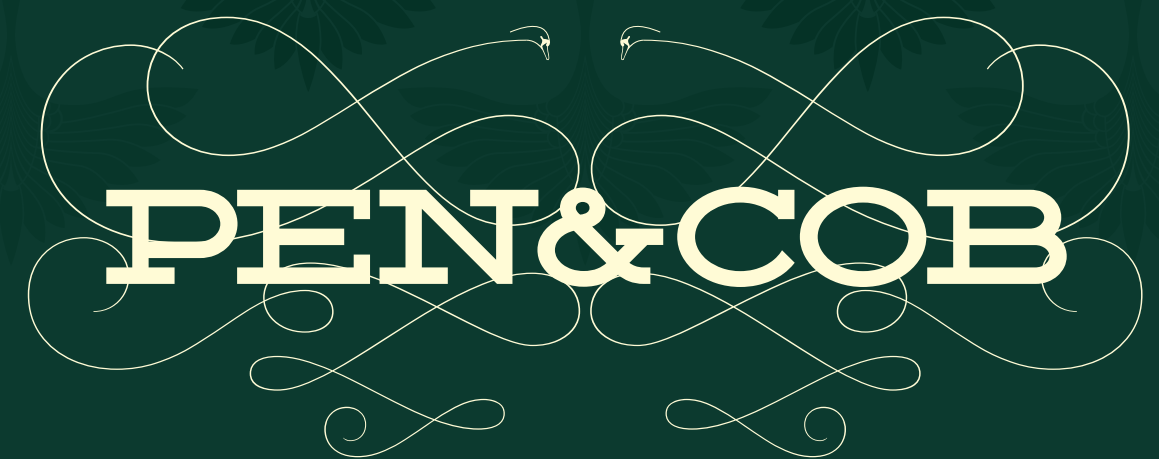
**Williams & Humbert Pedro Ximénez** 3.75 18

**12 Year Old Sherry**

Inky black with intense raisin, dried fig and fruitcake aromas and flavours. Spain

**Muscat de Rivesaltes** 8.50 25

Fresh aromas and flavours of grapes, rose petals and ginger. France



A BRITISH BRASSERIE

PLEASE SEE OUR DRINKS MENU FOR OUR FULL SELECTION OF DRINKS  
INCLUDING CHAMPAGNE AND SPARKLING WINES