



# PEN & COB

## BRUNCH 10AM TO 3PM MONDAY TO SATURDAY 10AM TO 12PM SUNDAY & BANK HOLIDAYS

<b>English breakfast</b> Cumberland sausage, smoked back bacon, hash brown, egg how you like, slow cooked tomato, flat mushroom, baked beans, black pudding, toast	10.5
<b>Large breakfast</b> extra egg, bacon, sausage, hash brown	13
<b>Vegetarian breakfast</b> Sliced avocado, halloumi, egg how you like, slow cooked tomato, flat mushroom, baked beans, hash brown, toast [V]	10.5
<b>Large Vegetarian</b> extra egg, halloumi, sliced avocado, hash brown [V]	13
<b>Eggs benedict</b> home glazed ham, poached eggs, English muffin, hollandaise sauce	9
<b>Eggs royale</b> , smoked salmon, poached eggs, English muffin, hollandaise sauce	9.5
<b>Buttermilk pancakes</b> , chocolate and orange add ice cream [V]	6.5 1.5
<b>Buttermilk pancakes</b> , smoked streaky bacon and maple syrup	7.5
<b>Spelt and quinoa vegan croissant</b> , smashed avocado with lemon, parsley and shallots [VE]	6.5

## SANDWICHES MONDAY - FRIDAY 12-5PM

All served with crisps and coleslaw  
Add chips for £1, add cup of soup for £1

<b>Smoked chicken club</b> served on white or brown bloomer	9.5
<b>Prawn and crayfish sandwich</b> , marie rose sauce, baby gem served on white or brown bloomer	7.5
<b>Cumberland sausage and beer braised onion ciabatta</b>	7.5
<b>Brie, grape and onion chutney focaccia</b> [V]	7

## STARTERS

<b>Soup of the day</b> with warm bread [V]	6
<b>Organic artisan bread selection</b> , olive oil and balsamic (add mixed olives £1) [V]	4.5
<b>Maldon salt and black pepper squid</b> , cayenne mayo and rocket salad	6.5
<b>Grilled mackerel</b> , beetroot slaw, lemon crème fraiche	7.5
<b>Watermelon</b> , feta, roasted red onion, toasted pinenuts, pomegranate, balsamic dressing [V]	7
<b>Cajun spiced buttermilk cauliflower</b> , mint yoghurt, cucumber salad [V]	6
<b>Smoked chicken waldorf salad</b>	7

## MAINS

<b>Slow cooked pork belly</b> , seared scallops, spiced carrot puree, potato bhaji	20
<b>Wild mushroom, blue cheese, hazelnut and broccoli rigatoni</b> , broccoli pesto, parmesan crisp [V]	11
<b>Pan fried chicken breast</b> , chive mash, summer vegetables, baby onion sauce	12.5
<b>Smoked salmon, haddock, tiger prawn and langoustine fish pie</b> , saffron potatoes, tomato, rocket and parmesan salad	17.5
<b>Beer battered Haddock</b> , chips, minted peas, tartare sauce	13.5
<b>Chargrilled Bombay chicken salad</b> , babycorn, sugarsnap and noodles, mint dressing	13

## GRILL

**All burgers served in a brioche bun with baby gem, beef tomato, gherkin, fries and slaw**  
Add egg, blue cheese, smoked applewood cheese, mushroom or bacon to your burger for £1 each

<b>8oz steak burger</b> , beer braised onions	14
<b>Spiced lamb burger</b> , mint yoghurt	14
<b>Buttermilk chicken burger</b> , cayenne mayo	13.5
<b>Moving mountains vegan burger</b> , vegan mozzarella, onion marmalade [VE]	14
<b>Crispy halloumi and beetroot burger</b> , tomato salsa [V]	13.5
<b>8oz ribeye/rump steak</b> flat mushroom, slow cooked tomato, sea salt chips, rocket (add peppercorn sauce or garlic & herb butter £1.5)	23.5/19.5

## DESSERTS

ALL 6.5

<b>Chocolate fudge brownie</b> , chocolate ice cream, salted caramel sauce	
<b>Strawberry and peach crumble</b> , vanilla ice cream	
<b>Poached summer fruit</b> , clotted cream ice cream, chantilly cream, meringue	
<b>Banoffee sundae</b> , honeycomb toffee sauce	

## 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

[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.



## WHITE WINE

### DRY, CRISP AND FRUITY

	125ml	175ml	250ml	Bottle
Le Sanglier de la Montagne Old Vine Chardonnay Reserve, <i>France</i>	3.3	4.6	6.6	19
Terramater Sauvignon Blanc, <i>Chile</i>	3.5	4.85	6.9	20
Villa Borghetti Pinot Grigio delle Venezie, <i>Italy</i>	3.65	5.1	7.25	21
Soave Classico DOC Villa Borghetti <i>Italy</i>	3.85	5.3	7.6	22
Touraine Sauvignon, <i>France</i>				26
Picpoul de Pinet 'Les Girelles' Jean Luc Colombo, <i>France</i>				25
Tiki Estate Sauvignon Blanc <i>New Zealand</i>	5.1	7.1	9.9	29.5

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

### ROUNDED, RICH AND OAKY

Pemberley Chardonnay, Pemberton Domains and Vineyards, <i>Australia</i>				36
Puligny-Montrachet, Domaine Alain Chavy, <i>France</i>				60

### ECLECTIC, HERBACIOUS AND AROMATIC

Tabali Reserva Viognier, Valle del Limari, <i>Chile</i>				26
Eidosela Albariño, Rias Baixas, <i>Spain</i>				26
Bolney Lynchgate White, <i>UK</i>				29
Petit Chablis 'Vibrant' La Chablisienne, <i>France</i>				29

## RED WINE

### SOFT, ROUND, FINER REDS

	125ml	175ml	250ml	Bottle
Le Sanglier de la Montagne Old Vine Carignan, <i>France</i>	3.3	4.6	6.6	19
Terramater Merlot, <i>Chile</i>	3.5	4.85	6.9	20
Montepulciano D'Abruzzo DOC Le Collezioni, <i>Italy</i>				21

### SPICY, MORE INTENSE, MEDIUM BODIED

Running Duck Shiraz (Vegan and Fair Trade) <i>South Africa</i>	3.5	4.85	6.9	20
Cabaret Frank Old Vine Cabernet Franc, North America				23
Terramater 'Vineyard Reserve' Pinot Noir, <i>Chile</i>	4.3	6	8.6	25
Côtes du Rhône, M. Chapoutier, <i>France</i>				26
Alta Vista Estate Premium Malbec <i>Argentina</i>	4.65	6.5	9.25	27
Chianti Classico DOCG Montecchio, <i>Italy</i>				28
Vieux Château des Combes Saint-Émilion Grand Cru 2015 <i>France</i>				31

### RICH, CONCENTRATED, FULL BODIED

Paternina Banda Rioja Reserva <i>Spain</i>	4.65	6.5	9.25	27
Painted Wolf 'The Den' Cabernet Sauvignon, <i>South Africa</i>				28
Knock Knock Shiraz, Magpie Estate, Barossa, <i>Australia</i>				30
Châteauneuf du Pape, Clémentus, Boissy & Delaygue <i>France</i>				34

## ROSE WINE

	125ml	175ml	250ml	Bottle
Le Sanglier de la Montagne Old Vine Syrah, <i>France</i>	3.3	4.6	6.6	19
Burlesque White Zinfandel Rosé <i>USA</i>	3.65	5.1	7.25	21
Villa Borghetti Pinot Grigio Rosé delle Venezie, <i>Italy</i>	3.65	5.1	7.25	21

## COCKTAILS

### OUR FAVOURITES

Pornstar Martini	8.95
Add Prosecco shot	1
Espresso Martini	8.95
Raspberry Daiquiri	8.95
Long Island Iced Tea	8.95
Blueberry Gin Burst	8.95
Amaretto Sour	7.5

### PROSECCO COCKTAILS

Aperol Spritz	7.5
Peach or Strawberry Bellini	7.5

## LOW OR NO ALCOHOL

San Miguel Alcohol Free <b>330ml</b>	3.1
Erdinger Alkoholfrei <b>500ml</b>	3.85
Shipyard Low Tide <b>500ml</b>	4.25
Cranes low Alcohol Cider 0.5% <b>500ml</b>	4.2
Clean Co Alternative Spirits	2.5 25ml 4.5 50ml

## SPARKLING WINES & CHAMPAGNE

	187ml	Bottle
Prosecco DOC Treviso Pasqua	7.5	
Slightly off-dry and refreshing with peach, pear and tropical fruit notes <i>Italy</i>		
Romeo Prosecco	28	
Full-bodied with rich floral, apple, lemon and grapefruit characters. <i>Italy</i>		

### TREAT YOURSELF AND UPGRADE YOUR PROSECCO

Ferghettina Franciacorta Milledi Brut DOCG	45
Fruity and rich with brioche, citrus and candied fruit notes. <i>Italy</i>	
Ferghettina Franciacorta Rosé Brut DOCG	45
Elegant red berry characters and notes of toast and candied fruits, with hints of herb. <i>Italy</i>	

Perrier-Jouet Brut	55
Light and creamy with zesty citrus, brioche, honeysuckle and elderflower. <i>France</i>	
Perrier-Jouet Rose	75
A delicious blend of rose and orange flowers. Sensual freshness and full-bodied aromas. <i>France</i>	
Perrier-Jouet Belle Epoque 2012	145
A delicate and floral nose with notes of white peaches, pears, lime blossom and sweet almond on the palate before a gentle, mineral finish. <i>France</i>	

SCAN THE QR CODE ON YOUR TABLE TO VIEW OUR FULL MENU AND PLACE YOUR ORDER