

What's for supper?

Cobbs Farm Shop & Kitchen Evening Menu

Starters:

Soup of the moment

Asparagus soup made using our own asparagus accompanied with crispy bread

Free range chicken liver pate with Cobbs home made chutney

Chicken from Lechlade, chutney made at Cobbs

Smoked salmon and cream cheese roulade served on a fresh spinach salad

Made with smoked River Wye salmon

Main Courses:

Slow roast shoulder of spring lamb on roasted garlic mash with green beans

Lamb from Cirencester, Springleaze Farm potatoes and green beans from Devizes

Ramsbury beer battered haddock with hand cut chips

Beer from the Ramsbury Brewery next door to us, haddock landed at Looe, Cornwall and Cobbs home made tartare sauce

Goats cheese tart topped with rocket leaves, roasted peppers and onion marmalade

Local goats cheese and our home made onion marmalade

Puddings

Fresh home made strawberry cheesecake

Made in our kitchen using Cobbs home grown strawberries

Deliciously sticky toffee pudding

Our head chef's most popular dessert, made at Cobbs

Bread and butter pudding

Home made using Shepherds Bakery bread and local milk

All served with either cream, custard or ice cream – please ask