

Specials

STARTERS

Pea and ham soup 6.95

Warm smoked mackerel salad with pickled shallots and a horseradish dressing 8.95

Smoked salmon and horseradish pâté served with toasted brown bread 8.50

MAIN COURSES

Pan seared fillet of sea bass with herb crushed new potatoes, tenderstem broccoli and a crab and lemon butter 18.95

Organic rare breed ossobuco slow cooked in a rich red wine sauce with fluffy mash and gremolata 18.95

35day dry aged rare breed ribeye steak served with bearnaise sauce and skinny fries 34.95



THE RUNNING MARE
COBHAM