

## WHITE WINE

125ml 175ml 250ml Bottle

### Greyrock Sauvignon Blanc, New Zealand

6.00 8.00 10.50 30.00

Classic Marlborough Sauvignon, full of ripe gooseberry and passionfruit, intense tropical fruit and lime flavours, with sweet grassy notes. The rich minerality of the vineyard soils come through the palate to give a rich, persistent finish.

### Principato Pinot Grigio, Italy

5.50 7.30 9.10 26.00

Delicate, floral and fruity aromas with a hint of stone fruit. The palate is crisp with citrus characters and a limey, refreshing finish.

### Arrumaco Verdejo, Spain

5.00 6.50 8.50 24.00

Well-defined flavours of stone fruits, almonds, along with hints of citrus rind with superb structure and freshness throughout

### Jam Shed Chardonnay, Australia

5.70 7.50 9.50 27.00

Medium to full bodied with vanilla, toasted hazelnut, rich peach and citrus flavours finishing with a creamy mouthfeel.

## ROSE WINE

125ml 175ml 250ml Bottle

### Principato Pinot Grigio Blush, Italy

5.50 7.30 9.10 26.00

Appealing, lightly aromatic nose with redcurrant and cherry notes. The palate is crisp and incisive with strawberry and white peach fruit characters leading to a fresh and juicy finish.

### Jardin De La Mer Rosé Carignan Grenache Syrah, France

5.70 7.50 9.50 27.00

The nose is intense and rich in aromas of grapefruit and lemon. In the mouth, this wine is light, refreshing and easy to drink

## SPARKLING WINE

125ml 175ml 250ml Bottle

### Chio Prosecco, Italy

6.00 28.00

Fresh fruity aromas. Citrus and green fruit on the palate.

### Chio Rose Spumante, Italy

6.00 28.00

Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent.

## RED WINE

125ml 175ml 250ml Bottle

### Goleta Merlot, Chile

5.50 7.30 9.10 26.00

A beautifully easy drinking, fruity red with juicy plums, succulent blackcurrants and soft tannins.

### Trivento Tribu Malbec, Argentina

5.90 7.90 9.90 29.00

Vibrant violet in colour, this unoaked wine shows the pure fruit characteristics of the Malbec grape. With red berries and herbs on the nose, it possesses a medium body and soft rounded tannins.

### Fairway Shiraz, South Africa

5.00 6.50 8.50 24.00

This wine of intense purple colour boasts with spicy and fruity aromas. It offers fresh black pepper, ripe raspberry and cherry, hints of vanilla as well as truffle undertones. Full-bodied and ready to drink.

### Solar Viejo Rioja Tempranillo, Spain

6.00 8.00 10.50 30.00

Vibrant aromas of cherries, with plums on the nose. The palate is velvet on the tongue, with a touch of unaggressive tannins, but typical of a young wine from this region.

## DESSERTS

White chocolate & berry sundae 7.00

Gluten free sticky toffee pudding, vanilla gelato 7.00

Chocolate brownie sundae 8.00

Stilton wedge, water biscuits, chutney 7.00

Salted caramel and fudge cheesecake 7.00

Selection of Joe Delucci's gelato

1 Scoop 3.00

2 Scoop 5.00

3 Scoop 7.00



beetroot group

**COBBS**  
**BAR & KITCHEN**

FRIENDLY WATERSIDE DINING WITH BEER GARDEN

Image is for illustrative purposes only

Cobbs Bar & Kitchen Menu February 2026

## BREAKFAST

available 10am - noon

Full crew; two cumberland sausages, two rashers of back bacon, blistered tomatoes, fried egg, baked beans, tater tots, mushrooms, toast & butter 12.00

Veggie full crew; two vegetable sausages, blistered tomatoes, fried egg, baked beans, mushrooms, tater tots, toast & butter 12.00

Scrambled eggs on toast 8.00  
add bacon 3.00  
add smoked salmon 4.00

Breakfast in bread; doorstep style sandwiches.

Bacon, sausage or egg, 6.00  
add bacon 3.00  
add sausage 2.50  
add egg 2.00  
add tater tots 2.00  
add mushrooms 2.00

Smashed avocado & poached eggs, 12.00  
toast, chilli flakes, salsa verde  
add smoked salmon 4.00  
add bacon 3.00

Toast, marmite, marmalade, jam, 4.00  
honey or peanut butter

Greek yoghurt, granola, 8.00  
frozen berries, honey

American pancake stack (4), 11.00  
fruits of the forest berries, maple syrup

Loaded tater tots, sausage, bacon, fried egg, 12.00  
hollandaise

Freshly squeezed orange juice 4.75

## WRAPS

all served with house slaw

Southern fried chicken, rocket, sweet chilli sauce 11.00

Fish goujon, smashed peas, baby gem, rough cut tartar 11.00

Fried halloumi, pico de gallo, guacamole 10.00

## SANDWICHES

choose from granary or white doorstep cut,  
all served with house slaw

Roast sirloin of beef, horseradish, baby watercress 10.50

Free range egg mayonnaise, baby watercress 9.00

All day breakfast;  
cumberland sausage, egg mayonnaise, bacon 10.50

Prawn marie rose, baby gem 12.00

**Add a mug of soup to any sandwich  
or wrap** 3.00

## STARTERS

Tandoori marinated chicken wings, 9.00  
mint yoghurt dressing

Sizzling prawns, garlic & chilli, toasted ciabatta 12.00

Halloumi fries, sweet chilli 9.00

Bang bang cauliflower, 7.00  
toasted sesame seeds, chilli flakes, maple syrup

Pork belly bites, grain mustard & honey glaze 8.00

Chilli beef nachos, 12.00  
mature cheddar, sour cream, guacamole

## MAINS

8oz flat Iron steak, chimichurri dressing,  
seasoned fries, house slaw 22.00

Buttermilk chicken burger,  
monteray jack, crisp lettuce, BBQ sauce,  
toasted seeded bun, seasoned fries 17.00

Cumberland sausages,  
caramelised red onion gravy, colcannon mash 17.00

Traditional fish & chips,  
crushed minted peas, rough cut tartar 19.00

Smash burger;  
two 3oz beef pattys, monteray jack, crisp lettuce,  
pico de gallo, toasted seeded bun, burger sauce,  
seasoned fries 17.00

Thai green chicken curry,  
chilli and coconut rice 17.50

Butternut squash, cauliflower, spinach & chickpea curry,  
chilli & coconut rice 17.50

## SUNDAY

Your choice of roast sirloin of beef, pork belly,  
chicken breast or leg of lamb. Served with roast potatoes,  
Yorkshire pudding, carrot & swede mash, braised red  
cabbage, cauliflower cheese & gravy 17.50

Sunday trio, choice of 3 meats 24.95

## SIDES

Seasoned Fries	4.50	Fat Chips	4.50
Battered onion rings	4.50	House salad	5.00
Buttered greens	5.00	Garlic ciabatta	5.00
House slaw	4.00		

**Before placing your order please inform your server if a  
person in your party has a food allergy.**