



Whether you're looking for somewhere to host a birthday party, celebration of life or a meeting with clients & colleagues, let us take care of all the running around, whilst you sit back, relax, and watch the world go by along the river's edge.

Canapés

£4 each, 15 portions minimum per canapé

28 day aged Westcountry steak tartar, potato crisp, horseradish cream

Smoked Severn and Wye salmon blini, roe caviar, dill

Truffle wild mushroom vol au vent (vg)

Smoked Gressingham duck breast, seasonal jam, charcoal cracker

Driftwood goats cheese, pickled shallot, chicory

Hot Buffet

Each board caters for 10 people, please order a minimum of 2 boards

Aspall Cyder battered haddock, tartar sauce, lemon £70

Mini beef burger, pink pickled onions, burger sauce, cheese £75

Mini plant burger, pink pickled onions, burger sauce, vegan cheese (vg) £70

Alden's Butchers Cumberland sausage roll, mustard £65

House smoked chicken lollipop, BBQ sauce £65

Lancashire blue cheese, tenderstem and caramelised onion quiche (v) £60

Sharing Sheet-Pan Pizza's

Try our brand new pizza platters, perfect picking for any special occasion and cooked with fresh, British, seasonal ingredients.

12 slices per pizza, please order a minimum of 4 pizzas

Classic Margherita, buffalo mozzarella, basil (v)
£40

Cobble Lane pepperoni, hot chilli honey
£50

Smoked anchovies, goat's cheese, olives, rocket
£45

Smoked Hertfordshire chicken, Cobble Lane chorizo
£50

Mediterranean grilled vegetables, vegan mozzarella
(vg) £40

Sandwiches

Each board caters for 10 people, please order a minimum of 3 boards

Free range egg mayonnaise, watercress (v) £40

Smoked Dingley Dell gammon, English mustard £50

Smoked coronation chicken £50

Fennel pollen and dill cured salmon bagel, crème fraiche
£60

Vegan cheese, chutney, tomato (vg) £40

Sharing Boards

Serves 4-5 people

Cobble Lane Charcuterie

Coppa, bresaola, fennel salami, marinated olives and
artichokes, toasted sourdough
£55

British Cheese Board

Selection of British cheeses, olives, grapes, seeded
crackers, walnuts, onion chutney, fresh fruit
£55

Sides

£30 per bowl serves 4-5 people

Triple cooked chips, confit garlic aioli (vga)

Skinny parmesan fries (vga)

Grilled seasonal vegetables, rocket, lovage pesto (vg)

Caesar salad, baby gem lettuce, parmesan, Caesar dressing, garlic and herb croutons (vga)

Puddings

£3.5 each

Dark chocolate brownie bites (v)

Mini sticky toffee pudding (v)

Lemon posset and berry coulis shots (vg)

Riverside Menu

£80 per person

Starters

Creamy wild mushroom soup, truffle oil, sourdough crostini (vg)

Pan fried scallop, cucumber water, Maldon rock oyster, mignonette

Smoked duck breast, orange, radicchio, maple parsnip puree

Grilled Dingly Dell pork belly, apple puree, black pudding bonbon

Mains

28-day aged West Country sirloin steak, potato gratin, watercress salad,
port jus

Market fish, samphire purée, tenderstem, samphire pesto

House smoked chicken supreme, sweetcorn puree, fondant potato,
seasonal greens, gravy

Pan fried gnocchi, wild mushrooms, rocket pesto, fresh truffle (vg)

Puddings

Dark chocolate brownie, Jude's salted caramel ice cream

Lemon thyme posset, short bread (vg)

Sticky toffee pudding, Jude's vanilla ice cream

Seasonal fruit trifle

Tea, Coffee, Biscuits

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones.

Meetings

If you're looking for a space in which to host your upcoming meeting on our off peak days, then we've got you covered. We offer a range of packages for you and your colleagues, from morning pastries with 100% Arabica Bean Coffee on arrival, to a full day with a variety of catering options to suit all types of corporate events.

FACILITIES AVAILABLE

WIFI • 50" HD TV • Pens • Paper • Bar •
PA system • Private toilets

MORNING PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
£15 per person

ALL DAY PACKAGE

Tea and coffee • Morning pastries • Fresh fruit • Biscuits
add a bacon roll for an additional £5pp
Plus one item from either the brunch or sandwiches menu
and an *alcoholic or soft drink at the end of the working day
£30 per person

* selected drinks only

Something Extra

We're here to ensure that your party is one to remember! Why not add to your event with a glass of bubbles on arrival or a grazing station to tackle late night cravings.

Here are some additions to make your occasion extra special:

Champagne on arrival
Craft beer buckets
Bespoke welcome cocktail
Grazing table
Oyster station
Martini Trees
Usherette trays of Jude's ice cream

Please let us know in advance if you are interested in any of these options and we will get in touch with a bespoke price based on your request.

Ts and Cs

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 7 days from the date of your enquiry. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Minimum Spends

For full private hire of our upstairs space, we ask for a minimum spend of £3000 on weekends (Friday-Sunday) and £500 during the week (Monday-Thursday) during the busy summer months of April to September.

During the quieter months of October to March (excluding December), the minimum spend on weekends is £2000. There is no minimum spend for semi-private hire throughout the year.

Confirmation and deposit

Your booking is provisional until we receive a deposit of £500 for private hire, and £100 for semi-private hire. Once we have received this via our booking system, your enquiry will be confirmed.

Cancellation policy

In the unlikely event of cancellation, your deposit is fully refundable up to two weeks prior to your event. In the event that you do not reach your minimum spend, your deposit may be forfeited up to its entirety.

Amendments

We reserve the right to amend your minimum spend and other terms and conditions should your guest numbers and/or catering requirements dramatically change after your initial enquiry is confirmed, or at our absolute discretion.

Pre-orders

For full private hire, we ask that half of the minimum spend is placed through drinks and food pre-orders via our Events Menu (or our a la carte & wine menu when prior agreed to with our management team).

Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We hope that by the end of your event you'll agree our team deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us! So please, do let us know if you have any particular requests and we will always do our best for you.