

# Cock O' Barton

Available 12noon til 9pm  
Monday to Saturday

## BAR • RESTAURANT • GRILL

### NIBBLES & BREADS TO SHARE

Rustic bread selection cold pressed rapeseed oil, aged balsamic vinegar	£3.95	Garlic ciabatta with Cheddar	£4.50	Deep fried whitebait tartar sauce	£5.50
Marinated Italian Olives marinated in olive oil, herbs & garlic	£3.95	Pitta bread & dips pumpkin & sage humous, rocket pesto cream cheese	£4.95	Nibbles platter... enough for four Honey & chilli glazed sausages, pitta bread & dips, Italian olives, mixed breads, whitebait with tartar sauce	£16.95
Garlic & herb ciabatta	£3.95	Honey & chilli glazed sausages	£5.50		

### STARTERS

Gratin Normande white onion & cider soup, Cheddar croutons, crusty bread	£5.95	Baked herbed goats cheese in a brioche crust Sun blushed tomatoes, balsamic onions, watercress	£6.50	Warm pigeon breast oyster mushroom, celeriac puree, red wine jus	£7.50
Fresh fig & basil salad blue cheese mousse, raspberry vinaigrette	£5.95	Scottish smoked salmon caper berries, lemon, dill & shallot emulsion, chilled quails egg	£6.95	King prawns & chorizo pil pil toasted ciabatta	£8.95
Chicken liver parfait tomato chutney, toasted crostini	£6.95	Chicken and red pesto roulade potato salad, lemon & basil aioli	£7.25		

### MAINS

MEAT	FISH	VEGETARIAN
Pan fried chicken supreme fondant potato, curly kale, leek & chestnut mushroom veloute, pastry shard	Fish & chips local cask ale battered cod, hand cut chips, mushy peas, tartar sauce	Butternut squash, spinach & blue cheese risotto
Grilled pork loin butternut squash battons, tender stem broccoli, chorizo dauphinoise, jus	Salmon supreme pistachio & herb crust, roast garlic pomme puree, mussels, fennel, Chantenay carrots	Winter salad spinach, pecan & pumpkin salad
Braised ox cheek hoesradish mash, honey glazed carrot, jus	Catfish & chorizo gumbo crab & chilli cornbread churros	Pistachio, rocket & ricotta trofiette green salad, garlic ciabatta
Lamb shoulder fondant potato, oyster mushroom, broad beans, honey roasted baby beetroot, creamed spinach	Fish of the day	Mushroom, roasted pepper & halloumi stack chilli & lime glaze, brioche bun, sweet potato fries, house slaw
		market price

## THE CHARGRILL

CoB Cajun chicken burger  
cajun mayo, brioche bun, fries, house slaw  
£11.95

CoB Steak burger  
Cheddar, gherkin, lettuce,  
tomato, burger sauce, fries,  
house slaw, brioche bun  
£13.50

In-house smoked half chicken  
train wreck fries, house slaw  
choice of BBQ or blue cheese sauce  
£15.95

Sharing dish

*CoB Ribeye*

hand cut chips, seasonal vegetables,  
grill garnish, onion rings,  
red wine jus  
£49.50

Rump Steak  
28 day aged steak,  
hand cut chips, grill garnish,  
a choice of green peppercorn or blue  
cheese sauce  
£23.45

Sirloin  
28 day aged steak,  
hand cut chips, grill garnish,  
a choice of green peppercorn or blue  
cheese sauce  
£25.45

### SIDE DISHES

Fries	£3.00	Seasonal greens	£3.00	Mixed salad	£2.50
Hand cut chips	£3.00	Onion rings	£3.00	Baby Caesar	£3.50
Sweet potato fries	£3.00	Horseradish mash	£3.50	Chilli & lime halloumi bites	£3.95
Train wreck fries	£4.00	Garlic ciabatta and Cheddar	£4.50	Garlic & herb ciabatta	£3.95

Did you know you can now book your table online? Visit [www.cobcheshire.com](http://www.cobcheshire.com) Call 01829 782 277

Free WIFI! Network: CoB-GuestWIFI

# Cock O' Barton

Available 12noon til 7pm Monday to Friday  
12noon til 6pm Saturday

## • DAY MENU •

### NIBBLES & BREADS TO SHARE

Rustic bread selection cold pressed rapeseed oil, aged balsamic vinegar	£3.95	Garlic ciabatta with Cheddar	£4.50	Deep fried whitebait tartar sauce	£5.50
Marinated Italian Olives marinated in olive oil, herbs & garlic	£3.95	Pitta bread & dips pumpkin & sage humous, rocket pesto cream cheese	£4.95	Nibbles platter... enough for four Honey & chilli glazed sausages, pitta bread & dips, Italian olives, mixed breads, whitebait with tartar sauce	£16.95
Garlic & herb ciabatta	£3.95	Honey & chilli glazed sausages	£5.25		

### SANDWICHES

All sandwiches are served with a side salad and fries

Scottish smoked Salmon rocket & lemon pesto cream cheese on white or brown bloomer	£8.50	Homemade fish goujons baby gem lettuce, brioche bun, tartar sauce	£8.50	Steak sandwich mustard mayo, melted Cheddar, caramelised onions, rocket, toasted ciabatta	£9.50
Honey roast ham, mustard mayo, gherkin, tomato white or brown bloomer	£8.50	Bacon, mushroom & brie open grilled sandwich on toasted ciabatta	£8.50	Roast chicken & bacon club lettuce, tomato, mayonnaise on white or brown bloomer	£9.95

## LIGHT BITES & SALADS

Chef's soup of the day crusty bread	£4.95	Winter ploughman's chicken liver parfait, mature Cheddar, pickled shallots, plum tomato, tomato chutney, toasted ciabatta	£10.00	Classic Caesar salad Anchovies, crispy bacon, croutons, Parmesan shavings with chicken or salmon	£11.95
Gratin Normande cream of white onion & cider soup Cheddar cheese croutons, crusty bread	£5.75	Fish & chips local cask ale battered cod, hand cut chips, mushy peas, tartar sauce	£10.95	Gammon, egg & chips	£11.95
Chef's quiche of the day new potatoes & salad	£8.50	Mushroom, roasted pepper & halloumi stack chilli & lime glaze, brioche bun, sweet potato fries, house slaw	£11.50	CoB Cajun chicken burger cajun mayo, brioche bun, fries, house slaw	£11.95
Smashed avocado topped with poached eggs on a toasted bloomer chilli, lime & coriander	£8.95	Smoked Salmon, courgette & cherry tomato farfalle rocket & lemon pesto cream sauce	£11.50	CoB Steak burger Cheddar, gherkin, lettuce, tomato, burger sauce, fries, house slaw, brioche bun	£12.95
Haddock and spring onion fishcake rocket and fennel salad	£9.95				

### DESSERTS

Affogato Backford Belles vanilla ice cream with espresso	£3.95
Backford Belles Ice Cream and Sorbet three delicious scoops	£4.95
Chocolate and Amaretto mousse pistachio biscotti, honeycomb	£5.95
Coffee and walnut cheesecake sour cherry compote	£5.95
Lemon curd semi freddo Winter fruit compote	£5.95
Apple Crumble candied pecan nuts, maple ice cream	£5.95
Half Cheese board (Two cheeses)	£4.50
Standard Cheese board (Four cheeses)	£7.50

### Regional Cheese board

We are fortunate to be surrounded by an array of fantastic local cheese producers. We really are spoilt for choice! Our Chef has chosen four cheeses as a good cross section of what is available in our area.

#### Cropwell Bishop Blue Stilton

At its best around Christmas time due to being made with the last of the rich summer milk, this classic blue stilton pairs beautifully with port, dry sherry and claret, it has a rich tangy flavour and a velvety soft texture, melts in the mouth!!

#### Snowdonia Amber Mist Cheddar

Mature cheddar warmed through with a generous splash of whisky!! The Smokey peat tones of Scotch whisky together with mouth watering mature cheddar to create the perfect 'grown up pairing', ideal with a tippie at the end of your Christmas lunch!!

#### Wensleydale with cranberries

Provide just a little extra fun and joy this time of year, by sharing the delicious taste of Wensleydale blended with cranberries. A full fat hard cheese flavoured with sweetened dried cranberries.

#### Cornish Brie

Cornish Brie is a handmade British cheese. It is rich, brie style cheese with a distinctive yellow, buttery taste. A full fat, pasteurised cow's milk sourced from Cornwall to make this deliciously mild yet creamy cheese.

Our cheese boards are complimented with chutney, traditional accompaniments and biscuits.

### After Dinner Drinks

Liqueur coffees Your choice of Liqueur combined with coffee and topped with fresh cream	£4.95
Dessert Cocktails	
Knickerbocker Glory Bacardy Oakheart, Tuaca, strawberry liquer and cream are shaken together to give our spin on a Knickerbocker Glory!	£5.95
Chocolate Orange Martini Think Terry's chocolate orange in a glass... but with plenty of alcohol!	£5.95
Vodka Espresso A cold coffee 'pick me up' choose flavours of vanilla, hazelnut or simply as it comes	£5.95

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#### Allergen information

Within our kitchens we do use nuts, eggs, shellfish, milk and gluten containing products and it is impossible to fully guarantee the separation of these items in storage, preparation or cooking.

Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.

Nut allergies – we cannot safely make any promise regarding 'guaranteed nut-free' meals due to the nature of our business and supply chain cross contamination risks.

Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients and whilst there may be minimal risk of cross contamination we cannot totally guarantee the absence of wheat or gluten, which may therefore affect extremely sensitive sufferers. Please ask your restaurant host to confirm any items you are concerned about.