

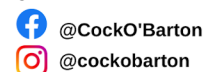
FOOD ALLERGY INFORMATION:
ALL 14 allergens are present in our kitchen.
If you or a member of your party have a food allergy or special dietary requirement, it is important that you inform a member of staff before placing your order. Thank you.



WINTER MENU 2024
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber

Winter Menu

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STARTERS & NIBBLES

Nocellara olives	£3.95	House smoked salmon	£9.95
Garlic & herb ciabatta	£5.50	Cream cheese, cucumber, dill, lemon zest, cranberries, crostinis	
Garlic & herb Cheddar ciabatta	£6.50	Tomato & basil baked in puff pastry	£7.50
Homemade sea salt & rosemary focaccia	£6.95	Topped with mozzarella, balsamic glazed onions	
Oil, balsamic vinegar		Potted chicken terrine	£8.50
Mushroom soup	£6.50	House chutney, crostinis	
Chestnut & sage crumb, bread roll		Sage & onion croquettes	£7.50
Curried halloumi bites	£6.95	Garlic mayonnaise, crispy kale	
Mango chutney, coriander		Pen-Y-Lan braised pig cheek	£9.95
Baked Camembert	£15.50	Parsnip puree, parsnip crisp, jus	
House chutney, homemade rosemary & sea salt focaccia			
Starter for two to share			

A special mention to our local suppliers:
Mike from Pen-Y-Lan Pork, Wrexham
Alice at Veg & Petals, Malpas
Kirsty & Mike of The Good Cheese Company, Tarporley
Cheshire Farm ice cream, Tattenhall
Sarah and the hens at the Christleton Orchard Range
The team at FreshView supplying produce from all over Cheshire, Staffordshire and North Wales

MAINS

Fish of the Day	£ market price	Braised beef	£18.95	Fish & chips	£16.50
Ask your server for the description		Beef fat roasted carrot, bacon, onion & mushrooms, mashed potatoes, gravy		Local ale battered haddock, hand cut chips, tartar sauce, mushy peas, chip shop style curry sauce	
8oz Sirloin	£25.50	Chicken Caesar salad	£15.95		
Hand cut chips, mushroom, tomato, dressed salad leaves		Chargrilled garlic & herb chicken breast, Caesar dressing, anchovies, baby gem lettuce, streaky bacon, Pecorino shavings, crostini			
Pen-Y-Lan gammon steak	£15.95	Winter linguine	£16.50		
Fried egg, charred pineapple, hand cut chips		Roasted jerusalem artichokes, garlic & cream sauce, chestnut & sage crumb			
Curried halloumi burger	£15.95	Mushroom risotto	£14.95		
Toasted bun, mango chutney, baby gem, tomato, fries, slaw		Fried mushrooms, mushroom ketchup			
Steak burger	£16.50	Chicken Ballontine	£17.95		
Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw		Garlic & herb stuffed chicken, roasted squash, courgette & new potatoes, toasted seeds, roast chicken sauce			
Pan roasted seabream fillet	£18.95				
Lentil ragu, braised leeks, leek aioli					

SIDES

Hand cut chips	£4.50
Fries	£4.00
Roast potatoes	£4.50
Seasonal greens	£4.00
Side salad	£4.00
Battered onion rings	£4.50
Train wreck fries	£5.50
Topped with jalapenos, red onion, bacon & Cheddar	

SAUCES

Herb butter	£2.50
Blue cheese sauce	£2.50
Cracked black peppercorn sauce	£2.50
Chip shop style curry sauce	£2.50

DESSERTS

Apple & cinnamon crumble	£7.50	Triple chocolate brownie	£7.95	The Good Cheese board	£9.95
Cheshire Farm vanilla ice cream		Cheshire Farm honeycomb ice cream, chocolate sauce		Crabtree, Tarporley blue, Belton's smoked red fox, Belton's white Cheshire, crackers, grapes, celery, chutney	
Baileys cheesecake	£7.50	Affogato	£3.95	All our cheeses are sourced by The Good Cheese Company, Tarporley	
Pouring cream		Cheshire Farm vanilla ice cream, Lost Barn espresso			
Classic crème brûlée	£7.95	Cheshire Farm ice cream & sorbet	£6.50		
Shortbread biscuit		Three scoops			

Wine & Cocktail list

WINE 125ML / 175ML / 250ML / BOTTLE

White

Borsao Macabeo (Spain)

Gentle aromatics & ripe citrus flavours with a clean, fresh finish
 £3.80 / £5.50 / £7.20 / £19.95

Plate 95 Sauvignon Blanc (Chile)

Fresh & zesty with tropical fruit flavours
 £4.00 / £5.80 / £7.55 / £20.95

Sanviligio Pinot Grigio (Italy) (VG)

Floral & fruity aromas with a crisp, fresh lemon character
 £4.20 / £6.10 / £7.90 / £21.95

The Last Stand Chardonnay (Australia) (VG)

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish
 £4.40 / £6.40 / £8.25 / £23.95

Monopole Rioja Blanco, Rioja Alta (Spain)

Aromas of Spring flowers & white fruits with a silky & balanced finish
 £4.70 / £6.70 / £9.00 / £25.95

Sileni Sauvignon Blanc (New Zealand)

Tangy grapefruit aromas, zingy finish, impeccable balance
 £5.80 / £8.50 / £11.00 / £31.95

Papagiannakos Savatiano (Greece) (VG)

Fresh, floral aromas with a peachy palate and lemon & herbal characters. Crisp and lightly saline finish.
 £29.95

Messmer Weissburgunder Trocken (Germany)

Delicately floral with aromas of stone fruit & white spice. Ripe lemon zest characters & a mineral finish. £32.50

Domaine de la Motte, Chablis (France)

Restrained savoury, citrus & herbal notes with cooked lemons, green apple & stoney minerality, complimented by a citrus acidity & clean finish £39.50

Domaine G. Saumaize, Pouilly-Fuisse

Grande Reserve 2020 (France)

Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit. £47.50

FIZZ

Versetto Prosecco (Italy) (VG)

Crisp & clean with notes of peach, apricot & green apple
 £4.95 / £27.50

Fontessa Prosecco Rosé (Italy)

An appealing balance of ripe berry fruits and bright acidity. Very fresh & elegant £28.50

Domaine J.Laurens les Graimenous, Cremand de Limoux (France)

Ripe yellow apple and baking spices with a lick of citrus notes
 £35.00

Pol Roger Champagne (France)

Aromas of pear & mango with light flavours of honeysuckle & white jasmine with lingering vanilla & brioche £70.00

Veuve Clicquot Champagne (France)

Hints of toast and biscuits with notes of quince, apple blossom and peach
 £75.00

Veuve Clicquot Rosé Champagne (France)

Full bodied and fruity with intense ripe strawberry and cherry flavours
 £85.00

Red

Borsao Garnacha (Spain)

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins
 £3.80 / £5.50 / £7.20 / £19.95

Tolva Merlot (Chile)

Smooth & medium bodied with ripe black fruits, cherry & mulberry aromas
 £4.00 / £5.80 / £7.55 / £20.95

The Listening Station Malbec (Argentina)

Darkly appealing, chocolatey malbec with crisp mineral fruit
 £4.40 / £6.40 / £8.25 / £23.95

Vega del Rayo Reserva Rioja 2016 (Spain)

Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice
 £4.80 / £7.00 / £8.95 / £25.95

Domaine La Docelle Reserve

Cotes du Rhone (France)

Dark black bramble fruit with warming spices and a slight smokiness £27.95

Cline Old Vine Zinfandel (USA)

Ripe black cherry and strawberry with dark spice notes, star anise & cloves £28.95

Riondo Valpolicella Ripasso (Italy)

Notes of black fruit & mocha. Rich and full-bodied palate with plum, black cherry and damson flavours £31.95

Nielson Pinot Noir (California)

Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish.
 £39.95

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)

Off-dry rose with tempting fruit flavours
 £3.80 / £5.50 / £7.20 / £19.95

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
 £4.00 / £5.80 / £7.55 / £20.95

Mirabello Pinot Grigio Rosé (Italy) (VG)

Dry, fresh & fruity with a delicate red berry aroma. Light and creamy with zesty acidity leading to a crisp, dry finish
 £4.20 / £6.10 / £7.90 / £21.95

Adobe Reserve Rosé (Chile)

Gentle strawberry & cherry aromas with fresh Summer fruits on the palate
 £24.95

Dessert wine

Maury, La Coume du Roy (French)

Fine notes of prunes, cherries in brandy, cocoa almonds, mocha. A delicious red dessert wine.
 £4.00 (75ml)

Sauternes, Bordeaux (France)

Aromatic floral with a touch of peach & apricot, This palate is rich & concentrated with a wonderful fresh mouth feel.
 £4.50 (75ml)

COCKTAILS

Chai Latte Espresso Martini £9.50

JJ Whitley vodka, Kahlua, Baileys, Chai syrup, Lost Barn espresso

Coconut Snowdrop £9.50

Mozart white chocolate liqueur, Dead Man's Fingers coconut rum, vanilla syrup, cream & milk

Christmas Cosmo £9.50

Jack Daniels Fire, Cointreau, cranberry juice, sugar syrup, fresh lime

Winter Aperol Spritz £9.50

Aperol, Prosecco, cranberry juice, soda

Black Cherry 75 £9.50

Whitley Neill black cherry gin, black cherry purée, fresh lemon, Prosecco

Winter Spiced Old Fashioned £9.50

Aberfalls Whiskey, Dan's Christmas spice syrup, angosturas bitters

Chocolate Orange White Russian £9.50

JJ Whitley Vodka, Cointreau, Mozart dark chocolate liqueur, milk

For Cocktail Classics just ask your server