

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.

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2024 SUNDAY WINTER MENU

FREE WIFI! NETWORK: COB-GUESTWIFI

PASSWORD: cucumber

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Sunday Winter Menu

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STARTERS & NIBBLES.....

Nocerella olives	£3.95	Tomato & basil baked in puff pastry	£7.50
Curried halloumi bites	£6.95	Topped with mozzarella, balsamic glazed onions	
Mango chutney, coriander			
Homemade sea salt & rosemary focaccia	£6.95	Smoked salmon	£9.95
Oil, balsamic vinegar		Cream cheese, cucumber, lemon zest, cranberries, dill, crostinis	
Garlic & herb ciabatta	£5.50	Baked Camembert	£15.50
Garlic, herb & Cheddar ciabatta	£6.50	House chutney, homemade rosemary & seasalt focaccia	
Mushroom soup	£6.50	Potted chicken terrine	£8.50
Sage & chestnut crumb, bread roll		House chutney, crostinis	

MAINS

Roast beef	£16.95	Chicken Caesar salad	£16.50
Yorkshire pudding, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy		Chargilled garlic & herb chicken breast, Caesar dressing, baby gem, anchovies, streaky bacon, Pecorino shavings, crostinis	
Roast Pen-y-Lan pork belly	£15.95	8oz Sirloin	£25.50
Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy		Hand cut chips, mushroom, tomato, dressed salad leaves	
Vegetarian nut roast	£14.50	Pen-Y-Lan gammon steak	£15.95
Roast potatoes, cauliflower cheese, roasted carrot, greens, gravy		Local fried egg, charred pinaepple, hand cut chips	
Roast beef & Pen-y-Lan pork belly	£18.95	Steak burger	£16.50
Yorkshire pudding, homemade stuffing, cauliflower cheese, roast potatoes, roasted carrot, greens, gravy		Double steak burger bun, toasted bun, Grated cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw	
Curried halloumi burger	£15.95	Winter linguine	£16.50
Toasted bun, mango chutney, baby gem, tomato, fries, slaw		Roasted jerusalem artichokes, garlic & cream sauce, chestnut & sage crumb	
Mushroom risotto	£14.95		
Fried mushrooms			
Fish & Chips	£16.50		
Locally battered haddock, hand cut chips, tartar sauce, mushy peas, chip shop style curry sauce			

SIDES

Chips	£4.50
Fries	£4.00
Seasonal greens	£3.95
House salad	£3.95
Roast potatoes	£3.00
Sunday vegetables	£3.00
Yorkshire pudding	£1.00

DESSERTS.....

Sticky toffee pudding	£7.50	Warm chocolate brownie	£7.95	Affogato	£3.95
Cheshire Farm vanilla ice cream		Cheshire Farm honeycomb ice cream, chocolate sauce		Vanilla ice cream with Lost Barn espresso	
Baileys cheesecake	£7.50	The Good Cheese board	£9.95		
Pouring cream		Crabtree, Tarporley blue, Belton's smoked red fox, Belton's Cheshire, crackers, grapes, celery, homemade chutney			
Classic crème brûlée	£7.50				
Shortbread biscuit					

All our cheeses are sourced by
The Good Cheese Company, Tarporley

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

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 minerally 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

Rose

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

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