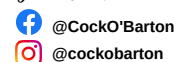


ALLERGENS
ALL 14 allergens are present in our kitchen. All of our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meals. We cannot guarantee that our dishes are completely "free from" allergens



2024 SUNDAY SPRING MENU
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber
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Sunday Spring Menu

STARTERS & NIBBLES.....

Nocerella olives	£3.95	Smoked mackerel pate	£7.95
Dill butter, pickled radish & samphire salad, crostinis			
Cajun halloumi bites	£6.95		
Ranch dressing, chives			
Homemade sea salt & rosemary focaccia	£6.50	Baked Camembert	£15.50
Oil, balsamic vinegar		House chutney, homemade rosemary & seasalt focaccia	
Garlic & herb ciabatta	£5.50		
		Baked goats cheese	£7.95
Garlic, herb & Cheddar ciabatta	£6.50	Brioche croute, griddled courgette, pesto	
Chef's soup of the day	£6.50	Hoisin pork belly bites	£7.50
Bread roll		Chilli, spring onion, sesame seeds	
Roasted chorizo on a baked tortilla	£5.50	Beef meatballs	£7.95
Chipotle mayonnaise, crispy kale		Tomato sause, Grana Padano	

MAINS

Roast beef	£16.95	Chicken Caesar salad	£16.50
Yorkshire pudding, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy		Chargrilled garlic & herb chicken breast, Caesar dressing, baby gem, anchovies, streaky bacon, Grana Padano, crostinis	
Roast Pen-y-Lan pork belly	£15.95		
Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy		8oz Sirloin	£25.50
Vegetarian nut roast	£14.50	Hand cut chips, mushroom, tomato, dressed salad leaves	
Roast potatoes, cauliflower cheese, roasted carrot, greens, gravy		Chorizo arrabbiata	£15.50
Roast chicken	£14.95	Penne, Grana Padano	
Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy		Steak burger	£16.50
Roast beef & Pen-y-Lan pork belly	£18.95	Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw	
Yorkshire pudding, homemade stuffing, cauliflower cheese, roast potatoes, roasted carrot, greens, gravy			

Cajun halloumi burger	£15.95
Toasted bun, ranch dressing, baby gem, tomato, fries, slaw	
Fish & chips	£16.50
Local ale battered haddock, hand cut chips, tartar sauce, mushy peas	

Mediterranean vegetable risotto	£14.95
Sun-blushed tomatoes, pesto, toasted almonds	
Pen-Y-Lan gammon steak	£15.95
Local fried egg, charred pinaepple, hand cut chips	

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

SAUCES

Herb butter	£2.50
Blue cheese sauce	£2.50
Cracked black peppercorn sauce	£2.50

DESSERTS.....

Sticky toffee pudding	£7.50	Cheshire Farm ice cream & sorbet	£6.50	Affogato	£3.95
Butterscotch sauce, Cheshire Farm vanilla ice cream		Three scoops		Cheshire Farm vanilla ice cream with Lost Barn espresso	
Warm chocolate brownie	£7.95	Apricot & frangipane tart	£7.95	The Good Cheese board	£10.50
Cheshire Farm honeycomb ice cream, chocolate sauce		Cheshire clotted cream		Crabtree, Tarporley blue, Belton's Smoked red fox, Belton's mature Cheddar, crackers, grapes, celery, homemade chutney	
		Lemon cheesecake	£7.50		
		Lemon curd, meringues			

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
 £3.95 / £5.65 / £7.40 / £20.50

Plate 95 Sauvignon Blanc (Chile)

Fresh & zesty with tropical fruit flavours
 £4.15 / £6.00 / £7.75 / £21.50

Sanviligio Pinot Grigio (Italy) (VG)

Floral & fruity aromas with a crisp, fresh lemon character
 £4.35 / £6.30 / £8.10 / £22.50

The Last Stand Chardonnay (Australia) (VG)

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish
 £4.55 / £6.60 / £8.50 / £24.50

Monopole Rioja Blanco, Rioja Alta (Spain)

Aromas of Spring flowers & white fruits with a silky & balanced finish
 £4.95 / £6.90 / £9.25 / £26.50

Sileni Sauvignon Blanc (New Zealand)

Tangy grapefruit aromas, zingy finish, impeccable balance
 £5.95 / £8.70 / £11.25 / £32.50

Papagiannakos Savatiano (Greece) (VG)

Fresh, floral aromas with a peachy palate and lemon & herbal characters. Crisp and lightly saline finish.
 £31.50

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
 £3.95 / £5.65 / £7.40 / £20.50

Tolva Merlot (Chile)

Smooth & medium bodied with ripe black fruits, cherry & mulberry aromas
 £4.15 / £6.00 / £7.75 / £21.50

The Listening Station Malbec (Australia)

Darkly appealing, chocolatey malbec with crisp minerally fruit
 £4.60 / £6.70 / £8.60 / £24.95

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
 £4.95 / £6.90 / £9.25 / £26.50

Domaine La Docelle Reserve Cotes du Rhone (France)

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

Riondo Valpolicella Ripasso (Italy)

Notes of black fruit & mocha. Rich and full-bodied palate with plum, black cherry and damson flavours £29.95

Cline Old Vine Zinfandel (USA)

Ripe black cherry and strawberry with dark spice notes, star anise & cloves £31.50

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
 £4.00 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
 £4.15 / £6.00 / £7.75 / £21.50

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
 £4.35 / £6.30 / £8.10 / £22.50

Adobe Reserve Rosé (Chile)

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

Dessert wine

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

Lychee & lemon martini £10.50

Limoncello, Kwai feh, fresh lemon, scrape of egg white, sugar syrup

Llandudno lemonade £9.50

Aberfall whisky, southern comfort, sugar syrup, fresh lemon

The CoB metropolitan £9.50

Vodka, cointreau, cassis, raspberry purée, grenadine, cranberry juice, fresh lime

Apple & elderflower spritz £9.50

Whitley Neill's distiller's cut, prosecco, apple juice, elderflower cordial

Carajillo (the new espresso martini!) £9.50

Tequila, Licor 43, Lost Barn espresso, vanilla syrup

Boulevardier £9.50

Bulleit, campari, martini rosso

Artic sling £9.50

Zubrowka, midori, fresh lemon, apple juice, ginger beer

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

Poi 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