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Wine & Cocktail list

SPRING MENU 2024
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: CUCUMBER

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 / £32.50

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

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

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
£3.95 / £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 mineral 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
£3.95 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
£4.20 / £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

Aber Falls 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