



## NIBBLES & SMALL PLATES

*Chef advises two or three plates to share as a starter or four or five plates to share as a main*

Homemade focaccia, olive oil, balsamic vinegar £6.50  
Marinated green & black pitted olives £3.95  
Gratin Normande, cream of white onion & cider soup, Cheddar cheese croute, bread £7.50  
Garlic & herb ciabatta £5.50 with cheese £6.50  
Chicken liver & duck leg pate, marmalade, candied orange peel, crostinis £9.95  
Smoked paprika halloumi bites, roasted red pepper ketchup £7.50  
Warm goats cheese tart, fig, honey & toasted pecans £8.95  
Sticky chipolatas, whole grain mustard mayo £8.50  
Garlic & herb roasted sprouts and chestnuts, cranberry & crispy sage £8.95  
Lamb kofta, homemade garlic naan, Greek yoghurt, herb oil, pickled red onion, green salad £10.50  
Smoked salmon pate, dill, cream cheese & lemon zest, crispy capers, redcurrants, toasted Bear Bakery sourdough £10.50  
Baked Camembert, toasted focaccia, house chutney (ideal to share) £15.50

## MAINS

Roast beef (*pink or well done*), Yorkshire pudding, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £18.95  
Roast pork belly, homemade stuffing, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £17.95  
Roast chicken breast, homemade stuffing, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £17.95  
Mushroom & nut roast, roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £16.95  
Roast beef & pork belly, Yorkshire pudding, homemade stuffing, roasted carrot, cauliflower cheese, greens, roast potatoes, gravy £21.50  
8oz Sirloin, hand cut chips, mushroom, tomato, dressed leaves £25.95  
10oz Pen-Y-Lan gammon steak, fried egg, hand cut chips, garden peas £16.95  
Double steak burger, brioche bun, American cheese, beef fat fried onions, baby gem, tomato, burger sauce, gherkin, fries, slaw £17.50  
Fish and chips, local ale battered haddock, hand cut chips, tartar sauce, mushy peas £17.50  
Chorizo arrabbiata, penne, Grana Padano £17.95  
Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, crostinis £17.50  
Pan roasted salmon supreme, garlic & herb crushed new potatoes, orange braised fennel, hollandaise £18.50  
Winter squash risotto, Shropshire blue, crispy sage and pecans £16.95  
Smoked paprika halloumi burger, brioche bun, roasted red pepper ketchup, baby gem, tomato, fries, slaw £16.50

## SIDES

Hand cut chips £5.50  
Fries £5.50  
Roast potatoes £5.00  
Side salad £5.00  
Sunday vegetables £5.00  
Yorkshire pudding £1.00  
Battered onion rings £5.50  
Train wreck fries topped with jalapenos, red onion, bacon & Cheddar £7.50  
Extra focaccia £4.00  
Sauces - herb butter £2.50 - Blue cheese £2.50 - Cracked peppercorn £2.50

## DESSERTS

Christmas pudding, brandy sauce £8.50  
Winter berry Eton mess £8.50  
Millionaires cheesecake, toffee sauce £8.50  
Raspberry blondie, white chocolate sauce, Cheshire Farm vanilla ice cream £8.50  
Baileys Tiramisu £8.95  
Three scoops of Cheshire Farm ice cream & sorbet £6.50  
Affogato, Cheshire Farm vanilla ice cream, Lost Barn espresso £4.50  
Cheese board - Brie, Shropshire blue, Red Leicester, Belton's mature Cheddar, crackers, grapes, celery, chutney £10.50

## WHITE WINES

125ml / 175ml / 250ml / bottle



**Borsao Macabeo (Spain)** £4.05 / £5.75 / £7.50 / £20.75

*Gentle aromatics & ripe citrus flavours with a clean, fresh finish*

**Plate 95 Sauvignon Blanc (Chile)** £4.25 / £6.10 / £7.85 / £21.75

*Fresh & zesty with tropical fruit flavours*

**Folonari Pinot Grigio (Italy)** £4.45 / £6.40 / £8.20 / £22.75

*Floral & fruity aromas with a crisp, green apple character*

**The Last Stand Chardonnay (Australia) (VG)** £4.65 / £6.70 / £8.60 / £24.75

*Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish*

**Picpoul de Pinet (France)** £5.10 / £7.05 / £9.40 / £26.95

*Tangy grapefruit aromas, zingy finish, impeccable balance. Fresh and aromatic with a hints of melon and spice.*

*A classic Picpoul from a leading winemaker with Napoleonic roots!*

**Sileni Sauvignon Blanc (New Zealand)** £5.95 / £8.70 / £11.25 / £32.50

*Tangy grapefruit aromas, zingy finish, impeccable balance*

**Alasia Gavi del Comune di Gavi (Italy)** £31.95

*Aromas of citrus, fennel and green apple. The palate is fresh and textural with ripe stone fruit and citrus characters.*

**Domaine de la Motte Jardin du Curé Chablis, AOP Chablis 2022 (France)** £39.95

*A stoney minerality are complemented by a nice citrus acidity to the end with a lovely clean finish*

**Domaine G. Saumaize, Pouilly-Fuisse Grande Reserve 2020 (France)** £47.95

*Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit*

## RED WINES

125ml / 175ml / 250ml / bottle

**Borsao Garnacha (Spain)** £4.10 / £5.80 / £7.55 / £21.25

*Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins*

**Sanvigliio Merlot (Italy)** £4.30 / £6.15 / £7.90 / £22.25

*Aromas of ripe, plummy fruit with a hint of spice. Medium-bodied with soft juicy berry fruit balanced by fresh acidity*

**Record Sun Shiraz (Australia)** £4.40 / £6.45 / £8.35 / £24.75

*Textbook Aussie Shiraz, juicy black cherry, pepper and plum. Big, fun and spicy!*

**The Listening Station Malbec (Australia)** £4.75 / £6.85 / £8.75 / £25.50

*Darkly appealing, chocolatey malbec with crisp minerally fruit*

**Domaine la Décelle Réserve, Côtes du Rhône-Villages (France)** £4.90 / £6.95 / £9.05 / £26.25

*Rich with ripe blackberry, plum, black pepper flavours, dry and full-bodied on the palate, a subtle spicy and savoury note*

**Vega del Rayo Reserva Rioja 2016 (Spain)** £5.10 / £7.05 / £9.40 / £26.95

*Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice*

**Cline Old Vine Zinfandel (USA)** £32.50

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

**Nielson Pinot Noir (California)** £39.95

*Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish*

**Amarone della Valpolicella (Italy)** £47.95

*Excellent heartland Valpolicella made in the amarone style, rich, warm and packed with juicy berry sweetness and big flavour.*

*This outstanding wine is named after a historic winemaker who created the unique smoked glass you see today.*

## DESSERT WINE

**Kardos Tündérmese Late Harvest (Tokaj, Hungary)** £4.50 (75ml)

*Rich intense mandarin flavours with a honey note. Very drinkable, this doesn't need food and has a finish that just goes on and on*

## ROSE WINES

125ml / 175ml / 250ml / bottle

**Castillo de Piedra Tempranillo Rosé (Spain)** £4.05 / £5.75 / £7.50 / £20.75

*Off-dry rose with tempting fruit flavours.*

**Discovery Beach Zinfandel Rosé (California)** £4.30 / £6.10 / £7.85 / £21.75

*A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.*

**Folonari Pinot Grigio Rosé (Italy)** £4.45 / £6.40 / £8.20 / £22.75

*Distinctive pale-copper colour; aromatic with delicate citrus notes; crisp and refreshing on the palate.*

**Lieux Perdus Pinot Noir Rosé (France)** £24.95

*Light, dry, strawberries aromas lead to a palate packed full of creamy red fruit flavours balanced with a bright, blackcurrant finish*

## BUBBLES

**Versetto Prosecco (Italy) (VG)** £6.75 (125ml) / £27.50

*Crisp & clean with notes of peach, apricot & green apple*

**Fontessa Prosecco Rosé (Italy)** £28.50

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

**Veuve Clicquot Champagne (France)** £75.00

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

**Veuve Clicquot Rosé Champagne (France)** £85.00

*Full bodied and fruity with intense ripe strawberry and cherry flavours*

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