We cannot guarantee that our dishes are completely "free from" allergens.

NIBBLES & SMALL PLATES

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

Marinated green & black pitted olives £3.95

Gratin Normande, cream of white onion & cider soup, Cheddar cheese gluten free croute, gluten free bread £7.50

Garlic & herb gluten free bread £5.50 with cheese £6.50

Smoked paprika halloumi bites, roasted red pepper ketchup £7.50

Garlic & herb roasted sprouts and chestnuts, cranberry £8.95

Smoked salmon pate, dill, cream cheese & lemon zest, crispy capers, redcurrants, gluten free toast £10.50

Chicken liver & duck leg pate, marmalade, candied orange peel, gluten free crostinis £9.95

Baked Camembert, gluten free bread, house chutney (ideal to share) £15.50

MAINS

Roast beef, beef dripping roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £18.95

Roast pork belly, beef dripping roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £17.95

Roast chicken breast, beef dripping 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, roast potatoes, cauliflower cheese, roasted carrot, greens, gravy £21.50

8oz Sirloin, fries, mushroom, tomato, dressed leaves £25.95

Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, gf crostinis £17.50

Chorizo arrabbiata, gluten free pasta, Grana Padano £17.95

Smoked paprika halloumi burger, gluten free bun, roasted red pepper ketchup, baby gem, tomato, fries, slaw £16.50

Pan roasted salmon supreme, garlic & herb crushed new potatoes, orange braised fennel, hollandaise £18.50

10oz Pen-Y-Lan gammon steak, fried egg, fries, garden peas £16.95

SIDES

Fries £5.50 Buttered new potatoes £5.00 Seasonal greens £5.00 Side salad £5.00

Train wreck fries topped with jalapenos, red onion, bacon & Cheddar £7.50 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

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

Follow us

@CockO'Barton @cockobarton

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.

NIBBLES & SMALL PLATES

Homemade focaccia, olive oil, balsamic vinegar £6.50

Marinated green and black pitted olives £3.95

Chef's soup of the day, toasted ciabatta £7.50

Garlic & herb ciabatta £5.50

MAINS

Winter squash risotto, crispy sage and pecans £16.95

Vegan sausages, crushed potatoes, seasonal greens, vegan gravy £13.95

Vegan mushroom & nut roast roast potatoes, roasted carrot, greens, gravy £16.95

Garden burger, toasted bun, roasted red pepper, baby gem, tomato, fries £14.95



A discretionary 7.5% service charge will be added to your bill.

Just let us know if you'd like to remove or adjust it

