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.

NIBBLES & SMALL PLATES

Perfect as a starter, for sharing, or combine a few to make a meal.

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 roll £8.95
Garlic & herb ciabatta £6.75 l add cheese £7.75
Halloumi bites, sage & onion crumb, cranberry sauce £8.95
Sticky apple, jalapeño and cider pork belly bites £8.95
Creamy chestnut mushroom tart, caramelised onions, golden puff pastry, crispy onions, chives £8.50
Prawn cocktail, bloody mary rose sauce, baby gem, crostinis £10.95
Chicken liver pate on toasted brioche, house chutney, bacon crumb £9.95
Beetroot tartar, carrot ketchup, pickled carrot, crostinis £8.25
Roast ham, figs, walnuts & Shropshire Blue cheese salad, house dressing £9.25
Mini pigs in blankets, wholegrain mustard mayo £8.75

MAINS

8oz Sirloin steak, hand cut chips, mushroom, tomato, dressed leaves £27.95
Double steak burger, brioche bun, American cheese, beef fat onions, baby gem, tomato, burger sauce, gherkin, fries, slaw £17.95
Turkey Caesar salad, streaky bacon, stuffing, Caesar dressing, anchovies, baby gem, Grana Padano, crostini £17.95
Fish & chips, local ale battered haddock, hand cut chips, tartar sauce, mushy peas £17.75
Pen-Y-Lan gammon steak, fried egg, peas, hand cut chips £17.75
Fish of the day - *ask your server for today's catch*
Halloumi burger, sage & onion crumb, cranberry sauce, baby gem, brioche bun, fries, slaw £17.50
Turkey paupiette, turkey filled with stuffing wrapped in bacon, roast potatoes, pig in blanket, seasonal vegetables & all the trimmings £18.50
Slow cooked beef, creamy mashed potato, roasted carrot, bacon crumb, baby onions, beef gravy £18.95
Pan roasted salmon supreme, potato fondant, beetroot purée, tenderstem broccoli, tarragon cream sauce with cranberries £20.50
Nut roast, roast potatoes, seasonal vegetables, veggie gravy £17.50
Mushroom risotto, fried mushrooms, crispy sage, truffle oil £17.95
Pork and leek sausages, buttery mash, crispy onions, gravy £17.95

SIDES

Hand cut chips £5.50
Fries £5.50
Buttered new potatoes £5.00
Seasonal greens £5.00
Side salad £5.00
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 black peppercorn £2.50

DESSERTS

Christmas pudding, brandy sauce £8.50
Mince pie sundae, cinnamon & crumble, Cheshire Farm vanilla ice cream £8.95
Panettone bread & butter pudding, orange zest anglaise £8.95
Chocolate brownie, Cheshire Farm honeycomb ice cream, chocolate sauce £8.95
White chocolate & cranberry cheesecake, marmalade £8.75
Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £8.95
Three scoops of Cheshire Farm ice cream & sorbet £7.50
Affogato, Cheshire Farm vanilla ice cream, Lost Barn espresso £5.75
Cheese board - Brie, Shropshire Blue, Red Leicester, Belton's Mature Cheddar, crackers, grapes, celery, chutney £10.75

WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber

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

WHITE WINES **125ml / 175ml / 250ml / bottle**

Borsao Macabeo (Spain) £4.15 / £5.85 / £7.60 / £21.75
Gentle aromatics & ripe citrus flavours with a clean, fresh finish

Plate 95 Sauvignon Blanc (Chile) £4.30 / £6.15 / £7.95 / £22.15
Fresh & zesty with tropical fruit flavours

Folonari Pinot Grigio (Italy) (VG) £4.50 / £6.45 / £8.30 / £23.15
Floral & fruity aromas with a crisp, green apple character

The Last Stand Chardonnay (Australia) (VG) £4.70 / £6.80 / £8.70 / £24.95
Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish

Picpoul de Pinet (France) £5.15 / £7.50 / £9.50 / £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) £6.05/ £8.80 / £11.35 / £32.75
Tangy grapefruit aromas, zingy finish, impeccable balance

Alasia Gavi del Comune di Gavi (Italy) £32.25
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) £40.75
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) £48.95
Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit

RED WINES **125ml / 175ml / 250ml / bottle**

Borsao Garnacha (Spain) £4.15 / £5.85 / £7.60 / £21.75
Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins

Le Merlot (France) £4.50 / £6.45 / £8.30 / £23.15
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) £4.70 / £6.80 / £8.70 / £24.95
Textbook Aussie Shiraz, juicy black cherry, pepper and plum. Big, fun and spicy!

Catarena Malbec (Argentina) £4.80 / £6.95 / £9.10 / £25.95
Bold, deep and rich Mendoza Malbec from the foothills of the Andes, made by the renowned Catarena family in Argentina's most famous region

Domaine la Décelle Réserve, Côtes du Rhône-Villages (France) £4.95 / £7.05 / £9.15 / £26.75
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) £5.15 / £7.40 / £9.60 / £27.50
Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice

***Les Six Cairanne (France)** £32.50*
Stunning full bodied red from a prestigious area of Suthern Rhone. Traditional hand picked old vine blend, fresh, complex and ripe. Wonderful wine

Cline Old Vine Zinfandel (USA) £32.75
Ripe black cherry and strawberry with dark spice notes, star anise & cloves

Smith & Hook (California) £38.50
Classic bold wine from the Pacific California coast, beatifully aged, rich, dark smooth and juicy. Big flavour from cattle country, Cabernet at it's finest

Amarone della Valpolicella (Italy) £48.95
Excellent heartland Valpolicella made in the amarone style, rich, warm and packed with juicy berry sweetness and big flavour.
This outstanding wine is names after a historic winemaker who created the unique smoked glass you see today.

DESSERT WINE

Kardos Tündérmese Late Harvest (Tokaj, Hungary) £4.95 (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) £4.15 / £5.85 / £7.60 / £21.75
Off-dry rose with tempting fruit flavours

Discovery Beach Zinfandel Rosé (California) £4.30 / £6.15 / £7.95 / £22.15
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) £4.50 / £6.45 / £8.30 / £23.15
Dry, fresh & fruity with a delicate red berry aroma. Light and creamy with zesty acidity leading to a crisp, dry finish

Maison Boutinot Cuvée Edalise Rosé, AOP Côtes de Provence (France) £31.95
Quintessential quality Rosé blend from the renowned region. Great colour, crisp, fresh and full of redcurrant and mandarin flavours. A sun drnched French classic!

BUBBLES

Versetto Prosecco (Italy) (VG) £6.95 (125ml) / £29.50
Crisp & clean with notes of peach, apricot & green apple

Fontessa Prosecco Rosé (Italy) £30.50
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