

Cock O' Barton

Available 12noon til 9pm
Monday to Saturday

BAR • RESTAURANT • GRILL

NIBBLES & BREADS TO SHARE

Rustic bread selection cold pressed rapeseed oil, aged balsamic vinegar	£3.95	Garlic ciabatta with Cheddar	£4.50	Deep fried whitebait tartar sauce	£5.50
Marinated Italian Olives marinated in olive oil, herbs & garlic	£3.95	Pitta bread & dips beetroot & chilli humous, avocado & coriander dip	£4.95	Nibbles platter... enough for four Honey & chilli glazed sausages, pitta bread & dips, Italian olives, mixed breads, whitebait with tartar sauce	£16.95
Garlic ciabatta	£3.95	Honey & chilli glazed sausages	£5.25		

STARTERS

Gratin Normande white onion & cider soup, Cheddar croutons, crusty bread	£5.95	Fricassee of mushrooms & peppers toasted ciabatta, Parmesan crisps	£6.50	Honey glazed belly pork oyster mushroom, sweetcorn puree, crackling	£7.95
Fresh fig & basil salad blue cheese mousse, raspberry vinaigrette	£5.95	Soy, honey & chilli cured salmon cucumber, wasabi, pickled ginger	£6.75	King prawns chilli, lime & garlic, toasted ciabatta, garlic aioli	£8.95
Spiced lamb samosa pistachio & apricot cous cous, avocado & coriander dip	£6.50	Ham hock rilette black pudding & quail scotch egg, piccalilli gel, bread shards	£7.25		

MAINS

MEAT

Coronation chicken ballotine stuffed with pork & apricot, curried chips, pickled raisins, chicken & ginger broth	£14.95
Garlic & herb grilled pork chop hasselback potatoes, corn on the cob, chilli & lime	£15.50
Wood pigeon breasts red pepper puree, fondant potato, beetroot, tomato & garlic sauce	£15.95
Lamb shoulder fondant potato, oyster mushroom, broad beans, honey roasted baby beetroot, parsley puree	£17.95

FISH

Fish & chips local cask ale battered Haddock, hand cut chips, mushy peas, tartar sauce	£13.75
Pan seared salmon cucumber, carrots, baby beetroot, pickled baby shallots, lemon gel	£14.95
Bouillabaisse saffron turned potato, tomato concasse, saffron aioli, toasted crostini	£16.95
Fish of the day	

VEGETARIAN

Courgette & cherry tomato linguine chilli & lime	£9.50
Summer salad spinach, tenderstem broccoli, roasted butternut squash, pickled raisins, candied walnuts, mint & tahini dressing	£9.50
Pistachio, spinach & ricotta cannelloni green salad, garlic ciabatta	£10.50
Mushroom, roasted pepper & halloumi stack chilli & lime glaze, brioche bun, courgette fries, house slaw	£11.50

THE CHARGRILL

CoB Cajun chicken burger
cajun mayo, brioche bun, fries, house slaw
£11.95

CoB Steak burger
Cheddar, gherkin, lettuce,
tomato, burger sauce, fries,
house slaw, brioche bun
£13.50

In-house smoked half chicken
train wreck fries, house slaw
choice of hot & sour BBQ or blue cheese sauce
£15.95

Sharing dish

CoB Ribeye

hand cut chips, seasonal vegetables,
grill garnish, onion rings,
red wine jus
£49.50

Rump Steak
28 day aged steak,
hand cut chips, grill garnish,
a choice of green peppercorn or blue
cheese sauce
£23.45

Sirloin
28 day aged steak,
hand cut chips, grill garnish,
a choice of green peppercorn or blue
cheese sauce
£25.45

SIDE DISHES

Fries	£3.00	Seasonal greens	£3.00	Mixed salad	£2.50
Hand cut chips	£3.00	Onion rings	£3.00	Baby Caesar	£3.50
Garlic new potatoes	£3.00	Hasselback potatoes	£3.50	Chilli & lime halloumi bites	£3.95
Train wreck fries	£4.00	Garlic bread & Cheddar	£4.50	Garlic bread	£3.95

Did you know you can now book your table online? Visit www.cobcheshire.com Call 01829 782 277

Free WIFI! Network: CoB-GuestWiFi password: cobguest

Cock O' Barton

Available 12noon til 7pm Monday to Friday
12noon til 6pm Saturday

• DAY MENU •

NIBBLES & BREADS TO SHARE

Rustic bread selection cold pressed rapeseed oil, aged balsamic vinegar	£3.95	Garlic ciabatta with Cheddar	£4.50	Deep fried whitebait tartar sauce	£5.50
Marinated Italian Olives marinated in olive oil, herbs & garlic	£3.95	Pitta bread & dips beetroot & chilli humous, avocado & coriander dip	£4.95	Nibbles platter... enough for four Honey & chilli glazed sausages, pitta bread & dips, Italian olives, mixed breads, whitebait with tartar sauce	£16.95
Garlic ciabatta	£3.95	Honey & chilli glazed sausages	£5.25		

SANDWICHES

All sandwiches are served with a side salad and fries

Soy, honey & chilli cured salmon cucumber, watercress, wasabi mayo, toasted bagel	£8.50	Homemade fish goujons baby gem lettuce, brioche bun, tartar sauce	£8.50	Steak sandwich mustard mayo, melted Cheddar, caramelised onions, rocket, toasted ciabatta	£9.50
Honey roast ham, mustard mayo, gherkin, tomato white or brown bloomer	£8.50	Bacon, Perl Wen & cranberry open grilled sandwich on toasted ciabatta	£8.50	Roast chicken & bacon club lettuce, tomato, mayonnaise of white or brown bloomer	£9.95

LIGHT BITES & SALADS

Chef's soup of the day crusty bread	£4.95	Summer ploughman's ham hock rilette, mature Cheddar, pickled shallots, plum tomato, black pudding & quail scotch egg, toasted ciabatta	£10.00	Classic Caesar salad Anchovies, crispy bacon, croutons, Parmesan shavings with chicken or salmon	£11.95
Gratin Normande cream of white onion & cider soup Cheddar cheese croutons, crusty bread	£5.75	Fish & chips local cask ale battered haddock, hand cut chips, mushy peas, tartar sauce	£10.95	Gammon, egg & chips	£11.95
Chef's quiche of the day new potatoes & salad	£8.50	Mushroom, roasted pepper & halloumi stack chilli & lime glaze, brioche bun, courgette fries, house slaw	£11.50	CoB Cajun chicken burger cajun mayo, brioche bun, fries, house slaw	£11.95
Smashed avocado topped with poached eggs on a toasted bloomer chilli, lime & coriander	£8.95	Prawn, courgette & cherry tomato linguine chilli & lime	£11.50	CoB Steak burger Cheddar, gherkin, lettuce, tomato, burger sauce, fries, house slaw, brioche bun	£12.95
Thai fish cakes cucumber salad, sweet chilli & soy dipping sauce	£9.95				

DESSERTS

Affogato Backford Belles vanilla ice cream with espresso	£3.95
Backford Belles Ice Cream and Sorbet three delicious scoops	£4.95
Chocolate & orange brownie honeycomb ice cream, homemade honeycomb	£5.95
Mango & passion fruit cheesecake raspberry sorbet	£5.95
Pistachio parfait summer fruit compote	£5.95
Raspberry tiramisu chocolate shard	£5.95

Regional Cheese board

We are fortunate to be surrounded by an array of fantastic local cheese producers. We really are spoilt for choice! Our Chef has chosen four cheeses as a good cross section of what is available in our area.

Red Fox

Intense and complex blend of sweet, savoury and nutty flavours. Matured for 12 months

Perl Las

Strong but delicate and creamy with lingering blue overtones!

Belton White Cheshire

Naturally bright & white. A firm bodied cheese with a crumbly texture. Mild and milky to taste

Whitehaven

Goat Brie. White mould soft cheese, brine salted, mild flavour with a creamy indulgent centre.

Our cheese boards are complimented with chutney, traditional accompaniments and biscuits.

Half Cheese board (Two cheeses)	£4.50
Standard Cheese board (Four cheeses)	£7.50

After Dinner Drinks

Liqueur coffees Your choice of Liqueur combined with coffee and topped with fresh cream	£4.95
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Dessert Cocktails

Knickerbocker Glory Bacardy Oakheart, Tuaca, strawberry liqueur and cream are shaken together to give our spin on a Knickerbocker Glory!	£5.95
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Chocolate Orange Martini Think Terry's chocolate orange in a glass... but with plenty of alcohol!	£5.95
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Vodka Espresso A cold coffee 'pick me up' choose flavours of vanilla, hazelnut or simply as it comes	£5.95
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Allergen information

Within our kitchens we do use nuts, eggs, shellfish, milk and gluten containing products and it is impossible to fully guarantee the separation of these items in storage, preparation or cooking.

Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.

Nut allergies – we cannot safely make any promise regarding 'guaranteed nut-free' meals due to the nature of our business and supply chain cross contamination risks.

Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients and whilst there may be minimal risk of cross contamination we cannot totally guarantee the absence of wheat or gluten, which may therefore affect extremely sensitive sufferers. Please ask your restaurant host to confirm any items you are concerned about.