#### FOOD ALLERGY INFORMATION:

If you or a member of your party have a food allergy or special dietary requirement, it is important that you inform a member of staff before placing your order. Thank you.



**SUNDAY SPRING MENU** FREE WIFI! NETWORK: COB-GUESTWIFI PASSWORD: cucumber

# Sunday Spring Menu

<b>STAR</b>	TERS	& NI	<b>BBL</b>	ES.
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Marinated Nocellara olives Black olive tapenade, crostini	£6.50	Curried ha <mark>lloumi bites</mark> Coconut yoghurt, pomegranate, coriander	£6.95
Garlic & herb ciabatta  Garlic & herb ciabatta with Cheddar	£4.95 £5.50	Thai vegetable samosa Cashew & coconut yoghurt, pickled turnip salad	£7.95
Ham hock, tarragon & leek terrine Piccalilli, toasted focaccia	£8.50	Home smoked trout pate Apricot & rosemary chutney	£8.50
Gratin Normande Our signature French white onion & cider soup,	£6.95	Truffle Welsh rarebit  Cave aged Snowdonia Cheddar, toasted brioche, white truffle oil, garlic chives	£7.95
cream, Cheddar croutons, crusty bread		Baked Camembert, honey, rosemary & garlic Balsamic onions, chef's toasted focaccia (perfect to sh	<b>£12.95</b> nare)

#### MAINS .....

**Roast Celtic Pride beef** £13.50 Yorkshire pudding, roast potatoes, carrot & swede mash, cauliflower & leek gratin, braised red cabbage, green beans, gravy

Roast Pen-y-Lan pork loin £13.50 Homemade stuffing, roast potatoes, carrot & swede mash,

cauliflower & leek gratin, braised red cabbage, green beans, gravy

Roast chicken breast Homemade stuffing, roast potatoes, carrot & swede mash,

cauliflower & leek gratin, braised red cabbage, green beans, gravy

Vegetarian nut roast £13.50 Roast potatoes, carrot & swede mash, green beans,

cauliflower & leek gratin, braised red cabbage, gravy

£17.50 Roast Celtic Pride beef & pork loin

Yorkshire pudding, roast potatoes, carrot & swede mash, cauliflower & leek gratin, braised red cabbage, green beans, gravy

Ox cheek & wild mushroom parpadelle £14.95

Roast cherry tomatoes, Parmesan & truffle

Malaysian pork loin £16.95

Egg noodles, peanut laksa, pak choi, toasted coconut, vegetable samosa

Pan roasted coley £14.50

Pomme purée, seabeat, Pancetta & shallot sauce £13.95 Edamame & beetroot burger

Pretzel bun, smoked Gouda, rocket, griddled courgette, coconut yoghurt, sweet potato fries, slaw

10oz Rump steak £24.95

£6.95

50 day dry aged steak, hand cut chips, grill garnish, choice of green peppercorn or Dovedale blue cheese sauce CoB steak burger

Seeded brioche bun, Cheddar, candied bacon, lettuce, tomato, burger sauce, fries, house slaw

Lemon, rosemary & chilli chicken salad Chicken breast, rocket, pickled fennel,

apple, griddled courgette

Fish & chips Local ale battered fish, hand cut chips,

mushy peas, tartare sauce

Pen-y-Lan gammon steak

Fried egg, charred pineapple, hand cut chips

£15.95 Minted lamb burger

Brioche bun, Y-Fenni Cheddar, braised leeks, garlic & rosemary fries, slaw

### SIDES.....

Hand cut chips

Fries

Seasonal greens

£3.00

£14.50

£13.50

£14.50

£14.95

House salad

**Roast** potatoes

£3.00

Sunday vegetables Cauliflower & leek gratin, green beans,

£3.95

£6.50

£3.00

£8.95

braised red cabbage, carrot & swede mash

£3.50 **Onion rings** 

#### DESSERTS.....

Orange crème anglaise

£6.50 Sticky ginger & date pudding Miso caramel. Backford Belles coconut ice cream

Rhubarb frangipane tart £6.50

Blueberry & lemon cheesecake Blueberry compote, lemon tuille

White chocolate & apricot crème brûlée £6.50 **Shortbread** biscuit

Backford Belles vanilla ice cream with Lost Barn espresso

**Biscoff brownie** Backford Belles vanilla ice cream, Biscoff sauce

Cheeseboard

Dovedale blue. Belton white Cheshire,

Smouldering Ember, Croxton Manor brie, crackers, grapes, celery, homemade chutney

**Backford Belles** £4.50 ice cream & sorbet Three delicious scoops



## Hvinks list

Here is our one stop drinks list. We will be changing it weekly to keep it fresh and have an extensive back bar and knowledge of the classic cocktails, so feel free to ask if we have one of your preferred tipples!

WINE 125ML / 175ML / 250ML / BOTTLE .....

White

Tolva Sauvignon Blanc (Chile)

Dry, balanced, tropical £3.60 / £5.25 / £6.80 / £18.95

Arietta Pinot Grigio (Italy)

Bright, ripe pear, refreshing £3.80 / £5.50 / £7.10 / £19.95

Murphy's Chardonnay (Australia)

Tropical aromas, fresh, juicy £4.00 / £5.75 / £7.60 / £21.50

Monopole Rioja Blanco (Spain)

Crisp, zesty, green apples £4.20 / £6.20 / £8.20 / £23.50

Indaba Sauvignon (South Africa)

Luscious, fresh, tropical undertones £25.50

**Domaine Vrignaud Chablis (France)** 

Ripe citrus, delicate, mineral £35.00

Les Clous Mersault 2013 (France)

Creamy, rich, buttery £42.50

Ked

Nauta Monsatrell Crianza (Spain)

Vanilla, oak & dry £3.60 / £5.25 / £6.80 / £18.95

**Tolva Merlot (Chile)** 

Smooth, easy, red berries £3.70 / £5.40 / £7.00 / £19.50

Forge Mill Shiraz/Cinsault (South Africa)

Ripe berries, juicy, smooth £3.80 / £5.50 / £7.10 / £19.95

Mi Terruno Malbec (Argentina)

Ripe red fruit, silky, balanced £4.20 / £6.20 / £8.20 / £23.50

Vina del Oja Rioja Crianza (Spain)

Firm, mouthfilling, ripe tannins £4.20 / £6.40 / £8.40 / £24.50

Cycles Gladiator Zinfandel (USA)

Luscious, cherries, chocolate, rich £26.50

Righetti Campolieti Valpolicella Ripasso (Italy)

Full, smooth, generous

Chateau Musar (Lebanon)

Mature, bold, long finish £41.50

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)

Refreshing, strawberry fruits £3.60 / £5.25 / £6.80 / £18.95

La Borgata Pinot Grigio Rosé (Italy)

Elegant, dry, balanced £4.00 / £5.75 / £7.60 / £21.50

Hesset wine

Maury, La Coume du Roy (French)

Fine notes of prunes, cherries in brandy, cocoa almonds, mocha. A delicious red dessert wine. £4.00 (75ml)

Astorius Ventus Moscato Di Sicili (Italy)

A golden nectar with wonderful aromas of candied orange and mandarin a sweet and enveloping palate of bright fruit, delicate spice, clean acidity and a lingering finish £4.50 (75ml)

-Astoria Treviso Butterfly Prosecco (Italy)

Clean, crisp, mouthwatering

£4.95 / £24.50

Astoria Fashion Victim Rosé (Italy)

Berries, balanced, delightful

£29.50

**Veuve Clicquot Champagne (France)** 

Brioche, vanilla, subtle

£60.00

Veuve Clicquot Rosé (France)

Wild berries, petals, elegant

£70.00

Bollinger Special Cuvée Brut Champagne (France)

Brioche, vanilla, subtle

£75.00

Dom Pe<mark>rignon</mark> 2010 (France)

Toast, caramel, biscuit, yeasty, mineral peach

£170.00

GIN

Aber falls

Welsh dry gin, a juniper led gin with a layered citrus edge. Recommended with Fever-tree Indian tonic and a lime squeeze

£3.50

Kingdom's London Dry (small batch)

As local as it gets! Cestrian, Kingdom has designed an exciting new dry gin that can be enjoyed with Fever-tree Indian tonic, apple juice or simply on the rocks with a lime squeeze £3.75

**Malfy Pink Grapefruit** 

Juicy fresh grapefruit with a rich, long, juniper finish
Recommended with Fever-tree Mediterranean tonic, garnished with
pink grapefruit £4.00

COCKTAILS.....

Aber Falls orange marmalade gin, orange bitters, Cointreau

Violet & black cherry Sour £7.95

Kingdom's cherry gin, Chambord, violet liqueur, lemon, sugar syrup, egg white

Honey Margarita £7.95

Cazcabel honey tequila, Cointreau, lemon juice, sugar syrup

St. Clements Spritz £7.95

Aber Falls orange marmalade gin, Malfy Limone gin, lemon, prosecco. soda

Passionfruit Mojito £7.95

Mount Gay & Old J rums, passionfruit syrup, mint, lime

Shamrock shake £7.50

Baileys, white chocolate liqueur, peppermint gomme, milk

Lychee & elderflower 75 £8.50

Kingdom's lychee gin, elderflower syrup, prosecco

Mango & passionfruit cooler £7.50

Goslings rum, passionfruit liqueur, mango, lime, orange juice, grenadine

Kingdom's Ginger Spiced

Another from Kingdom's collection - this pairs beautifully with pineapple or cranberry juice £4.00

Hendricks Gin

Scottish gin infused with strawberry & cucumber.

Recommended with Fever-tree elderflower tonic, garnished with cucumber £4.00

Whitley Neill Rhubarb and Ginger

A big hit of rhubarb, soft citrus and pecans

Recommended with Fever-tree ginger ale, garnished with orange

slice £4.00