

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.

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

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Sunday Summer Menu

STARTERS & NIBBLES.....

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| Gratin Normande | £6.95 | Za'atar halloumi bites | £7.95 |
| Cream of white onion & cider soup, Cheddar cheese croute, fresh bloomer bread & butter | | Watermelon & chilli ketchup, fresh mint | |
| Garlic & herb flatbread | £4.95 | Courgette & onion bhaji | £7.95 |
| Garlic & herb flatbread with Cheddar | | Cucumber noodles, yoghurt & mint | |
| Brûléed chicken liver parfait | £8.95 | Homemade bread selection | £7.95 |
| Brioche, cherry gel | | Extra virgin olive oil, balsamic vinegar chef's butter | |
| Torched fettle cheese | £6.95 | Coronation chicken savoury roll | £7.95 |
| Heritage tomato & basil salad, smoked almond pesto | | Mango chutney, spring onions | |

MAINS.....

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|--|---------------|--|---------------|
| Roast Celtic Pride beef | £13.50 | CoB steak burger | £15.50 |
| Yorkshire pudding, cauliflower cheese, whole roasted carrot, greens, roast potatoes, gravy | | Seeded bun, Cheddar, bacon, lettuce, tomato, burger sauce, gherkin, fries, house slaw | |
| Roast Pen-y-Lan pork | £13.50 | Chicken Caesar salad | £15.50 |
| Homemade stuffing, cauliflower cheese, whole roasted carrot, greens, roast potatoes, gravy | | Chicken breast, baby gem lettuce, anchovies, bacon crumb, Grana Padano, croutons | |
| Roast chicken breast | £13.50 | Fish & chips | £15.50 |
| Homemade stuffing, cauliflower cheese, whole roasted carrot, greens, roast potatoes, gravy | | Local ale battered fish, hand cut chips, ham hock mushy peas, pickled onion tartare sauce | |
| Vegetarian nut roast | £13.50 | Pen-y-Lan gammon steak | £15.50 |
| Yorkshire pudding, roast potatoes, cauliflower cheese, whole roasted carrot, greens, gravy | | Fried egg, charred pineapple, hand cut chips | |
| Roast Celtic Pride beef & Pen-y-Lan pork | £17.50 | Halloumi burger | £15.95 |
| Yorkshire pudding, roast potatoes, cauliflower cheese, whole roasted carrot, greens, gravy | | Seeded bun, watermelon & chilli ketchup, lettuce, tomato, onion, gherkin, seasoned fries, slaw | |
| Fish of the day | £ tbc | SIDES..... | |
| Cheshire potatoes, greens, Montpellier butter | | Hand cut chips | £3.95 |
| Thai green curry fish pie | £15.50 | Fries | £3.95 |
| King prawn, haddock, green thai curry sauce, filo pastry, pak choi | | Seasonal greens | £3.95 |
| Lentil bolognese linguine | £14.95 | House salad | £3.95 |
| Smoked almond pesto, chef's salad, garlic flatbread | | Roast potatoes | £3.00 |
| 10oz Sirloinsteak | £26.95 | Sunday vegetables | £3.00 |
| 50 day dry aged steak, hand cut chips, grill garnish | | Yorkshire pudding | £1.00 |
| | | Jug of gravy | £1.50 |
| | | Onion rings | £3.95 |
| | | SAUCES..... | |
| | | Montpellier butter | £2.50 |
| | | Blue cheese sauce | £2.50 |
| | | Green peppercorn sauce | £2.50 |

DESSERTS.....

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|--|--------------|---|--------------|---|--------------|
| Summer berry oat crumble | £6.50 | Raspberry crémeux | £6.75 | Cheeseboard | £9.95 |
| Almond milk custard, Backford Belles vanilla ice cream | | Lemon granita, raspberry compôte, broken shortbread | | Tarpoley blue, Smoked Cheshire, Belton's mature Cheddar, Drunken Burt, crackers, grapes, celery, homemade chutney | |
| Chocolate fudge cake | £7.50 | Poached pear & frangipane tart | £7.25 | Backford Belles ice cream & sorbet | £4.95 |
| Backford Belles indulgent chocolate ice cream | | Frosted almonds, Cheshire clotted cream | | Three delicious scoops | |
| Rocky road brownie | £6.95 | Baked vanilla & pistachio cheesecake | £7.50 | | |
| Backford Belles maple syrup ice cream | | Backford Belles strawberry ice cream | | | |
| | | Affogato | £3.95 | | |
| | | Backford Belles vanilla ice cream with Lost Barn espresso | | | |



Drinks 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
 £3.70 / £5.40 / £7.00 / £19.50

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

Indaba Sauvignon (South Africa)
 Luscious, fresh, tropical undertones
 £4.60 / £5.50 / £8.80 / £25.50

Domaine Vriгдаud Chablis (France)
 Ripe citrus, delicate, mineral
 £35.00

Les Clous Mersault 2013 (France)
 Creamy, rich, buttery
 £42.50

Red

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
 £29.50

Chateau Musar (Lebanon)
 Mature, bold, long finish
 £41.50

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)
 Refreshing, strawberry fruits
 £3.70 / £5.40 / £7.00 / £19.50

La Borgata Pinot Grigio Rosé (Italy)
 Elegant, dry, balanced
 £4.00 / £5.75 / £7.60 / £21.50

Dessert 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)

FIZZ COCKTAILS

Astoria Treviso Butterfly Prosecco (Italy)
 Clean, crisp, mouthwatering
 £4.95 / £26.50

Astoria Fashion Victim Rosé (Italy)
 Berries, balanced, delightful
 £29.50

Cremant de Bourgogne (France)
 Fresh, crisp, citrus
 £39.00

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 Perignon 2010 (France)
 Toast, caramel, biscuit, yeasty, mineral peach
 £170.00

Aber falls (25ml) £3.50
 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 Lychee Gin (25ml) £4.00
 As local as it gets! Cestrian, Kingdom has designed an exciting new flavoured gin that can be enjoyed with Fever-tree Mediterranean tonic, apple juice or simply on the rocks with a lime squeeze

Malfy Pink Grapefruit (25ml) £4.00
 Juicy fresh grapefruit with a rich, long, juniper finish
 Recommended with Fever-tree Mediterranean tonic, garnished with pink grapefruit

Barton Breeze £7.50
 Vodka, strawberry liqueur, strawberry purée, fresh lemon, apple juice, grenadine

Watermelon daiquiri £7.50
 White rum, watermelon liqueur, watermelon syrup, lime juice

Mai Tai £7.95
 Dark rum, white rum, Cointreau, amaretto syrup, pineapple juice, fresh lime

Peachy lady £7.50
 Gin, Archers, sugar syrup, lemon, egg white

Raspberry Mojito £7.95
 White rum, Chambord, sugar syrup, raspberries, lime juice, mint

Banana Colada £7.50
 Malibu, banana liqueur, pineapple juices, cream and milk

Summertime spritz £8.50
 Hendricks gin, elderflower syrup, prosecco, soda

Bellini £6.95
 Choose from strawberry, peach or raspberry

Brockman's Hedgerow Berry Gin (25ml) £4.00
 Enjoy neat over ice or great with a Fever Tree tonic, garnished with berries

Hendricks Gin (25ml) £4.00
 Scottish gin infused with strawberry & cucumber.
 Recommended with Fever-tree elderflower tonic, garnished with cucumber

Whitley Neill Rhubarb and Ginger (25ml) £3.75
 A big hit of rhubarb, soft citrus and pecans
 Recommended with Fever-tree ginger ale, garnished with orange slice

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