

**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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# Autumn Menu

**AUTUMN MENU**  
**FREE WIFI! NETWORK: COB-GUESTWIFI**  
**PASSWORD: cucumber**  
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## STARTERS & NIBBLES

<b>Chef's soup of the day</b>	<b>£6.50</b>	<b>Pan seared king scallops</b>	<b>£12.50</b>	<b>Beer battered halloumi bites</b>	<b>£6.50</b>
Bread roll & butter		Roasted squash, squash purée,		Curry sauce, pea purée	
Ask your server for todays soup		toasted squash seeds, coriander oil,			
		micro coriander			
<b>Marinated Nocellara olives</b>	<b>£3.95</b>	<b>Citrus &amp; herb cured salmon</b>	<b>£9.95</b>	<b>Tarporley blue &amp; leek pasties</b>	<b>£7.95</b>
<b>Garlic &amp; herb flatbread</b>	<b>£4.95</b>	Horseradish & watercress clotted cream,		Balsamic onions, crispy kale,	
<b>Garlic &amp; herb flatbread</b>	<b>£5.50</b>	caraway seed bread		mushroom ketchup	
With Cheddar		<b>Confit duck leg</b>	<b>£10.95</b>	<b>Brûléed chicken liver parfait</b>	<b>£8.95</b>
<b>Baked Camembert</b>	<b>£9.95</b>	Pancakes, plum sauce,		Brioche, blackberry gel	
Bacon, onion & thyme chutney,		spring onions & cucumber		<b>Homemade bread selection</b>	<b>£7.95</b>
fingerling potatoes		<b>Venison &amp; black pudding savoury roll</b>	<b>£8.50</b>	Cold press olive oil, chef's butter,	
		Mushroom ketchup		balsamic vinegar, hummus	

## MAINS

<b>Wild mushroom risotto</b>	<b>£13.95</b>	<b>Steak &amp; ale pie</b>	<b>£15.50</b>	<b>Fish &amp; chips</b>	<b>£14.95</b>
Crispy kale, truffle oil		Champ mash, roasted carrot		Local ale battered fish, hand cut chips,	
<b>Chinese Pen-Y-Lan pork ribs</b>	<b>£16.95</b>	<b>Pan fried salmon</b>	<b>£18.95</b>	pickled onion tartare sauce,	
Salt & pepper fries, slaw,		Lime & coriander rice, King prawns,		curry sauce, ham hock mushy peas	
<b>BBQ pulled pork shoulder</b>	<b>£16.95</b>	Thai green curry sauce		<b>Beer battered halloumi burger</b>	<b>£14.95</b>
Crispy mac n' cheese bites,		<b>Pan fried chicken breast</b>	<b>£16.95</b>	Seeded bun, curry sauce, tartar sauce,	
greens, burnt apple purée		Wild mushroom & tarragon sausage,		lettuce, onion, gherkin, fries, slaw	
<b>Chicken Caesar salad</b>	<b>£14.95</b>	sautéed fingerling potatoes,			
Pan fried chicken breast,		leek, pea & bacon fricassée, chicken sauce		<b>SIDES</b>	
baby gem lettuce, anchovies,		<b>Rump steak medallion</b>	<b>£24.95</b>	<b>Hand-cut chips</b>	<b>£3.95</b>
bacon crumb, Grana Padano, croutons		Beef shin terrine, mini yorkie filled with		<b>Fries</b>	<b>£3.95</b>
<b>Pen-Y-Lan gammon steak</b>	<b>£14.50</b>	horseradish & watercress clotted cream,		<b>Seasonal greens</b>	<b>£3.95</b>
Fried egg, charred pineapple,		Jerusalem artichoke crisps & purée		<b>Side salad</b>	<b>£3.95</b>
hand cut chips		<b>Fried chicken burger</b>	<b>£15.95</b>	<b>Onion rings</b>	<b>£3.95</b>
<b>CoB steak burger</b>	<b>£14.95</b>	Seeded bun, waffle fried chicken,		<b>Roast potato bites</b>	<b>£3.95</b>
Seeded bun, Cheddar,		sriracha, maple & cream cheese, lettuce,		<b>Trainwreck roast potato bites</b>	<b>£4.95</b>
bacon, lettuce, tomato, onion,		tomato, onion, fries, slaw		topped with cheese, pancetta & jalapenos	
burger sauce, gherkin, fries, slaw		<b>Fish of the Day</b>	<b>£ market price</b>	<b>Salt &amp; pepper fries</b>	<b>£3.95</b>
<b>10oz Sirloin</b>	<b>£24.95</b>	Fingerling potatoes, local seasonal greens,		<b>SAUCES</b>	
hand cut chips, grill garnish		Montpellier butter		<b>Montpellier butter</b>	<b>£2.50</b>
				<b>Port &amp; Stilton</b>	<b>£2.50</b>
				<b>Cracked peppercorn sauce</b>	<b>£2.50</b>
				<b>Chip shop style curry sauce</b>	<b>£2.50</b>

## SANDWICHES & LIGHT BITES

Available 12pm-3pm only,  
 all sandwiches & flatbreads are served with fries

<b>Tacos of the day</b>	<b>£10.95</b>	<b>Kimchi and grilled cheese</b>	<b>£7.95</b>	<b>Traditional Ploughman's</b>	<b>£13.95</b>
Two traditional Mexican corn tortillas,		Monteray Jack,		Tarporley blue, balsamic onion,	
stuffed with chef's filling of the day		sliced white or granary bread		& kale pastie, chicken liver parfait, ham,	
<i>Perfect with our classic Margarita</i>				beetroot pickled egg, Belton's Cheddar,	
<i>Tapatio tequila, Cointreau, lime juice, sugar syrup</i>	<i>£7.95</i>			house chutney, bloomer bread	
<b>Fish goujon sandwich</b>	<b>£9.50</b>	<b>Smoked duck breast</b>	<b>£8.95</b>	<b>Smashed avocado</b>	<b>£8.95</b>
Chip shop curry mayo, baby gem		Pickled endive, miso walnuts,		Crispy fried egg, kimchi flatbread	
Served on white or brown bloomer		burnt grapefruit, asian dressing			

## DESSERTS

<b>Apple crumble</b>	<b>£6.50</b>	<b>Chocolate fudge cake</b>	<b>£7.50</b>	<b>Backford Belles</b>	<b>£4.95</b>
Backford Belles vanilla ice cream		Backford Belles indulgent		<b>ice cream &amp; sorbet</b>	
<b>Pear crème brûlée</b>	<b>£7.25</b>	chocolate ice cream		Three delicious scoops	
Frosted almonds,		<b>Baked vanilla cheesecake</b>	<b>£7.50</b>	<b>Cheeseboard</b>	<b>£9.95</b>
ginger snap biscuit		Backford Belles blackberry ice cream		Tarporley blue,	
<b>Treacle tart</b>	<b>£6.50</b>	<b>Peanut &amp; chocolate brownie</b>	<b>£6.95</b>	Smouldering Ember,	
English custard sauce		Backford Belles peanut butter ice cream		Belton's Mature Cheddar,	
		<b>Affogato</b>	<b>£3.95</b>	Drunken Burts,	
		Backford Belles vanilla ice cream		crackers, grapes, celery, chutney	
		with Lost Barn espresso			



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# 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!

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## 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

**Monopole Rioja Blanco (Spain)**  
 Crisp, zesty, green apples  
 £4.60 / £6.30 / £8.80 / £25.50

**Indaba Sauvignon (South Africa)**  
 Luscious, fresh, tropical undertones £27.50

**Gobelsburg Gruner Veltliner (Austria) (V)**  
 Rich, full, fruit charm £28.50

**Domaine Vignaud 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  
 £4.40 / £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)

**Care - Moscatel de Alejandria (Spain)**  
 Aromas of white flowers (jasmine), lychee, mango and peach to some citrus and mineral note. In the mouth it is friendly, creamy but with an acidity that keeps it very fresh. Tasty and long, with a fresh finish that invites you to repeat.  
 £4.50 (75ml)

## FIZZ .....

**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  
 £39.50

**Veuve Clicquot Champagne (France)**  
 Brioche, vanilla, subtle  
 £60.00

**Veuve Clicquot Rosé (France)**  
 Wild berries, petals, elegant  
 £70.00

## COCKTAILS .....

**Apple Whiskey Sour £7.95**  
 Will's twist on the classic whiskey sour blends JD Apple & apple schnapps with a classic sour set

**Hedgerow Spritz £8.50**  
 Raspberry gin, blackberry liqueur, elderflower syrup, Prosecco and soda

**Pumpkin Spiced Mojito £8.50**  
 Fin's twist on the mojito adds spiced rum and pumpkin syrup into the equation

**Marmalade Margarita £8.50**  
 Tequila, Aber Fall's orange gin, Cointreau, fresh lime and orange syrup

**Classic Sidecar £8.25**  
 All the way from Harry's Bar - simply the best aperitif, Cognac, Cointreau, lemon juice

**French 75 £8.50**  
 Gin, lemon juice, sugar syrup, Prosecco top

**Cazcabel Espresso Martini £8.50**  
 A tequila version of the classic Espresso cocktail made with your choice of honey, classic coffee or coconut Cazcabel tequila (coconut is our fave!)

## GIN .....

**Aber falls Orange Marmalade (25ml) £4.00**  
 A beautifully crafted Welsh orange gin  
 Recommended with Fever-tree Mediterranean tonic.

**Bombay Sapphire (25ml) £3.75**  
 A classic gin - floral notes, great with Fever Tree tonic and a squeeze of lime.

**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

**Wave Pink (25ml) £3.75**  
 Bold strawberry flavours balance with juniper notes.  
 Great with Fever Tree tonic, garnished with strawberries & limes

**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 berries