

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

# Sunday Autumn Menu

## STARTERS & NIBBLES.....

<b>Soup of the Day</b> Bread roll & butter	<b>£6.95</b>	<b>Beer battered halloumi bites</b> Curry sauce, pea puree, salt & vinegar	<b>£7.95</b>
<b>Tarporley blue &amp; leek pasties</b> Balsamic onions, crispy kale, mushroom ketchup	<b>£7.95</b>	<b>Confit duck leg</b> Pancakes, cucumber, spring onion, plum sauce	<b>£10.95</b>
<b>Garlic &amp; herb flatbread</b>	<b>£4.95</b>	<b>Homemade bread selection</b> Chef's butter, balsamic & cold press olive oil	<b>£7.95</b>
<b>Garlic &amp; herb flatbread with Cheddar</b>	<b>£5.50</b>	<b>Citrus &amp; herb cured salmon</b> Horseradish & watercress clotted cream, caraway seed bread	<b>£9.95</b>
<b>Brûléed chicken liver parfait</b> Brioche, black cherry gel	<b>£8.95</b>	<b>Pan seared king scallops</b>	<b>£12.50</b>
<b>Baked Camembert</b> Bacon, onion & thyme chutney, fingerling potatoes	<b>£11.95</b>		
<b>Venison &amp; black pudding savoury roll</b> Mushroom ketchup	<b>£8.50</b>		

## MAINS .....

<b>Roast Celtic Pride beef</b> Yorkshire pudding, cauliflower cheese, Savoy cabbage whole roasted carrot, greens, roast potatoes, gravy	<b>£13.50</b>	<b>CoB steak burger</b> Seeded bun, Cheddar, bacon, lettuce, tomato, burger sauce, gherkin, fries, house slaw	<b>£15.50</b>
<b>Roast Pen-y-Lan pork belly</b> Homemade stuffing, cauliflower cheese, Savoy cabbage, whole roasted carrot, greens, roast potatoes, gravy	<b>£13.50</b>	<b>Chicken Caesar salad</b> Chicken breast, baby gem lettuce, anchovies, bacon crumb, Grana Padano, croutons	<b>£15.50</b>
<b>Vegetarian nut roast</b> Roast potatoes, cauliflower cheese, whole roasted carrot, Savoy cabbage, gravy	<b>£13.50</b>	<b>Fish &amp; chips</b> Local ale battered fish, hand cut chips, ham hock mushy peas, pickled onion tartar sauce	<b>£15.50</b>
<b>Roast Celtic Pride beef &amp; Pen-y-Lan pork belly</b> Yorkshire pudding, homemade stuffing, roast potatoes, cauliflower cheese, whole roasted carrot, greens, Savoy cabbage, gravy	<b>£17.50</b>	<b>Beer battered halloumi burger</b> Seeded bun, curry sauce, tartar sauce, lettuce, onion, gherkin, fries, slaw	<b>£14.95</b>
<b>Roast chicken</b> Homemade stuffing, roast potatoes, cauliflower cheese, whole roasted carrot, greens, Savoy cabbage, gravy	<b>£13.50</b>		

## FISH of the day £tbc

**Pen-y-Lan gammon steak** £15.50  
Fried egg, hand cut chips

**Fish of the day** £tbc  
Fingerling potatoes, local seasonal greens, Montpellier butter

**Mushroom risotto** £13.95  
Crispy kale, truffle oil

**10oz Sirloin steak** £24.95  
50 day dry aged steak, hand cut chips, grill garnish

## DESSERTS.....

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

## SIDES.....

<b>Hand cut chips</b>	<b>£3.95</b>
<b>Fries</b>	<b>£3.95</b>
<b>Seasonal greens</b>	<b>£3.95</b>
<b>House salad</b>	<b>£3.95</b>
<b>Roast potatoes</b>	<b>£3.00</b>
<b>Sunday vegetables</b>	<b>£3.00</b>
<b>Yorkshire pudding</b>	<b>£1.00</b>
<b>Jug of gravy</b>	<b>£1.50</b>
<b>Onion rings</b>	<b>£3.95</b>

## SAUCES .....

<b>Montpellier butter</b>	<b>£2.50</b>
<b>Stilton &amp; port</b>	<b>£2.50</b>
<b>Green peppercorn sauce</b>	<b>£2.50</b>



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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!

## 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 Veitliner (Austria)

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  
£4.20 / £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

#### 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 & 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 balanced with juniper notes.  
Great with a 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 orange slice