

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 WINTER MENU
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber

Sunday Winter Menu

STARTERS & NIBBLES.....

Soup of the Day Bread roll & butter	£6.95	Beer battered halloumi bites Curry sauce, pea puree	£7.95
Garlic & herb flatbread	£4.95	Homemade bread selection Chef's butter, hummus & dukkah, balsamic & Welsh cold pressed rapeseed oil	£7.95
Garlic & herb flatbread with Cheddar	£5.50	Orange & rosemary cured salmon Pickled beetroots, caraway seed bread, horseradish & watercress clotted cream	£9.95
Baked Camembert tartiflette Potatoes, onion, bacon, cream, focaccia	£10.95	Brûléed chicken liver parfait Brioche, mulled wine chutney	£8.95
Goats cheese salad Honey, fig, beetroot & chestnuts	£7.95		
Garlic mushrooms & white wine sauce Flatbread, dressed leaves	£7.95		

MAINS

Roast beef Yorkshire pudding, cauliflower cheese, Savoy cabbage whole roasted carrot, greens, roast potatoes, gravy	£14.50	CoB steak burger Seeded bun, Cheddar, bacon, lettuce, tomato, burger sauce, gherkin, fries, house slaw	£14.95
Roast Pen-y-Lan pork belly Yorkshire pudding, homemade stuffing, cauliflower cheese, Savoy cabbage, whole roasted carrot, greens, roast potatoes, gravy	£13.50	Chicken Caesar salad Chicken breast, baby gem lettuce, anchovies, Serrano crumb, Pecorino, croutons	£14.95
Vegetarian nut roast Roast potatoes, cauliflower cheese, whole roasted carrot, Savoy cabbage, gravy	£13.50	Fish & chips Local ale battered fish, hand cut chips, ham hock mushy peas, pickled onion tartar sauce	£14.95
Roast Celtic Pride beef & Pen-y-Lan pork belly Yorkshire pudding, homemade stuffing, roast potatoes, cauliflower cheese, whole roasted carrot, greens, Savoy cabbage, gravy	£17.50	Beer battered halloumi burger Seeded bun, curry sauce, tartar sauce, lettuce, onion, gherkin, fries, slaw	£14.95
Traditional turkey roast Roast potatoes, seasonal vegetables, all the trimmings	£16.95		
Pen-y-Lan gammon steak Fried egg, hand cut chips	£14.50		
Pan fried fish of the day Fingerling potatoes, local seasonal greens, Montpellier butter	£14.95		
Roast butternut squash risotto Crispy sage, pumpkin seeds	£13.95		
10oz Sirloin steak 50 day dry aged steak, hand cut chips, grill garnish	£24.95		

SIDES.....

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

SAUCES

Montpellier butter	£2.50
Stilton & port	£2.50
Green peppercorn sauce	£2.50

DESSERTS.....

Chocolate pecan pie Backford Belles maple ice cream	£6.95	White chocolate terrine Backford Belles clementine sorbet	£7.50	Cheeseboard Tarporley blue, Crabtree, Smouldering Ember, Belton's mature Cheddar, crackers, grapes, celery, homemade chutney	£9.95
Christmas pudding Brandy sauce	£6.95	Nutella cheesecake Backford Belles vanilla ice cream	£7.50		
Lemon possett Blackberry compote, granite, shortbread	£6.50	Affogato Backford Belles vanilla ice cream with Lost Barn espresso	£3.95	Backford Belles ice cream & sorbet Three delicious scoops	£4.95



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Wine & Cocktail list

WINE 125ML / 175ML / 250ML / BOTTLE

White

Tolva Sauvignon Blanc (Chile)

Dry, balanced, tropical
£3.80 / £5.50 / £7.20 / £19.95

Arietta Pinot Grigio (Italy)

Bright, ripe pear, refreshing
£3.95 / £5.70 / £7.50 / £20.95

Murphy's Chardonnay (Australia)

Tropical aromas, fresh, juicy
£4.10 / £5.90 / £7.80 / £21.95

Cotes du Gascogne Colombar/Sauvignon (France)

Apples & peaches, refreshing, tongue tingling
£4.40 / £6.30 / £8.40 / £23.95

Monopole Rioja Blanco (Spain)

Crisp, zesty, green apples
£4.70 / £6.70 / £9.00 / £25.95

Gobelsburg Gruner Veltliner (Austria) (V)

Rich, full, fruit charm £28.95

Asorei Albarino (Spain)

Green apples, fresh, mineral £29.95

Domaine Darragon Vouvray Sec (Loire Valley)

Fresh apple, opulent, silky £31.95

Domaine Vriгдаud Chablis (France)

Ripe citrus, delicate, mineral £38.50

Les Clous Mersault (France)

Creamy, rich, buttery £55.00

Red

Tolva Merlot (Chile)

Smooth, easy, red berries
£3.80 / £5.50 / £7.20 / £19.95

Forge Mill Shiraz/Cinsault (South Africa)

Ripe berries, juicy, smooth
£3.95 / £5.70 / £7.50 / £20.95

Mi Terruno Malbec (Argentina)

Ripe red fruit, silky, balanced
£4.40 / £6.30 / £8.40 / £23.95

Old Vines Garnacha (Spain)

Dark cherry & raspberry, smooth, luscious
£4.55 / £6.50 / £8.70 / £24.95

Vina del Oja Rioja Crianza (Spain)

Firm, mouth filling, ripe tannins
£4.70 / £6.70 / £9.00 / £24.95

Chateau St Roch Cotes du Rhone (France)

Red fruits, dry, balanced £27.95

Cycles Gladiator Zinfandel (USA)

Luscious, cherries, chocolate, rich £28.95

Intuition Saint Chinian Rouge (Languedoc)

Dark fruits, spicy, bold £29.95

Righetti Campolieti Valpolicella

Ripasso (Italy)

Full, smooth, generous £31.95

Chateau Musar (Lebanon)

Mature, bold, long finish £52.50

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)

Refreshing, strawberry fruits
£3.80 / £5.50 / £7.20 / £19.95

Bad Eye Deer Zinfandel Rosé (Australia)

Sweet berry, fruit, clean
£3.95 / £5.70 / £7.50 / £20.95

La Borgata Pinot Grigio Rosé (Italy)

Elegant, dry, balanced
£4.10 / £5.90 / £7.80 / £21.95

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
£39.00

Veuve Clicquot Champagne (France)

Brioche, vanilla, subtle
£60.00

Veuve Clicquot Rosé (France)

Wild berries, petals, elegant
£70.00

COCKTAILS

Cranberry & fig margarita £8.50

Tapatio blanco, crème de fig, cranberry juice, fresh lime, sugar syrup

Peanut butter martini £8.50

Sheep Dog Peanut Butter Whiskey Liqueur, Mozart dark, cream, vanilla syrup

Glitter grapefruit spritz £7.95

Aperol, grapefruit juice, prosecco, edible glitter

Chocolate orange white Russian £8.50

Absolut vodka, Cointreau, Mozart, milk

Baileys flat white martini £8.25

Bailey's, Kahlua, espresso, vanilla syrup

The 'Grinch' £8.50

Grand Marnier, Midori, lemon juice, sugar syrup, egg white

Pomegranate maple smash £8.50

Absolute vodka, pomegranate juice, pomegranate seeds, maple syrup