

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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SPRING MENU 2023
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber
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Spring Menu

STARTERS & NIBBLES

Spiced carrot & coconut soup	£6.95	Homemade sea salt & rosemary focaccia	£6.50
Served with a mini onion tin loaf		Beef dripping butter or tarragon butter	
Smoked walnuts	£4.95	Langoustine arancini	£9.95
Honey, rosemary & sea salt		Miso marie rose sauce, apple & cucumber salad	
Nocellara olives	£3.95	Torched fettle	£7.95
Garlic & herb dough balls	£4.95	Greek salad	
Chilli, lemon & herb dressing		Smoked chicken & ham hock terrine	£8.95
Garlic & herb dough balls	£5.50	Caramelised onion ketchup, brioche, crackling	
Chilli, lemon, herb dressing & cheese		Chinese duck leg	£11.95
Baked scallops	£13.50	Asian vegetable salad, sanbaizu dressing	
Pen-Y-Lan smoked streaky bacon, leeks, Gwynt-Y-Ddraig cider, Camarthen ham, oats, laver bread butter, focaccia		Baked Camembert	£14.95
Beer battered halloumi bites	£6.95	Honey, smoked walnuts, rosemary & sea salt focaccia	
Curry sauce, pea purée		Starter for two to share	
Barton fried cauliflower	£6.95	Beef carpaccio	£9.95
Sweetcorn purée, buffalo sauce, corn ribs		Welsh 50 day dry aged beef rump, beef fat hollandaise, watercress	

Welcome to our Spring menu!

With food costs rising we are determined to keep the quality of all our new dishes rising too! Tomatoes and onions going up? We relish it!! We aim for zero wastage and maximum flavour!!

Mike from Pen-Y-Lan Pork and Alice at Veg & Petals are among the great local suppliers helping us showcase lots of new cuisine and top produce. Head Chef Dave and his Brigade have met the latest challenges with gusto and hope you enjoy our latest tasty fare!!

MAINS

Braised lamb	£20.95	Pen-Y-Lan 8oz smoked bacon chop	£18.95	Fish & chips	£15.95
Houmous, flatbread, tabbouleh, pomegranate, dukkah		Smoked haddock chowder, sweetcorn purée, Guinness soda bread		Local ale battered fish, hand cut chips, pickled onion tartare sauce, ham hock mushy peas, chip shop style curry sauce	
Pan roasted hake loin	£20.95	Chicken stuffed with leeks & bacon	£17.95	Spring vegetable, lemon & ricotta linguine	£13.95
Beef fat fondant, café de Paris sauce, pea purée, parsley oil		Wild garlic mashed potato, Spring greens, chicken jus		Micro herbs & gremolata	
Chicken Caesar salad	£15.95	10oz Sirloin	£24.95	SIDES
Chargrilled marinated lemon, garlic & herb chicken breast, anchovies baby gem lettuce, streaky bacon, Pecorino shavings, croutons		50 day dry aged steak, hand cut chips, grill garnish		Hand-cut chips	£3.95
Pen-Y-Lan gammon steak	£15.95	Spinach & Feta spanakopita filo pie	£14.95	Fries	£3.95
Local fried egg, charred pineapple, hand cut chips		Greek style roast potatoes, tzatziki		Seasonal greens	£3.95
Pan fried seabream fillet	£19.95	Chargrilled chicken 'fajita' burger	£15.95	Side salad	£3.95
Crushed new potatoes, sauce vierge, Spring greens		Seeded bun, peppers & onion, lime crema, baby gem, fries, slaw		Onion rings	£3.95
Halloumi 'fajita' burger	£14.95	Fish of the Day	£ market price	Train wreck fries	£4.95
Seeded bun, peppers & onions, lime crema, baby gem, fries, slaw		New potatoes, local seasonal greens, Montpellier butter		<i>topped twith jalapenos, pancetta & Cheddar</i>	
		CoB steak burger	£16.50	Greek style roast potatoes	£4.95
		Seeded bun, Cheddar, streaky bacon, baby gem, tomato, onion, burger sauce, gherkin, fries, slaw		<i>Lemon, garlic, oregano, Feta, tzatziki</i>	

SAUCES

Montpellier butter	£2.50
Blue cheese	£2.50
Cracked peppercorn sauce	£2.50
Chip shop style curry sauce	£1.95

DESSERTS

Chocolate fudge brownie	£7.95	Sticky toffee pudding	£7.50	Backford Belles ice cream & sorbet	£5.95
Chocolate sauce, Backford Belles chocolate ice cream		Cheshire clotted cream, butterscotch sauce		Three delicious scoops	
Rhubarb & galangal crumble	£7.95	Affogato	£3.95	Lemon, lavender & honey cheesecake	£7.50
Chai latte anglaise, poached rhubarb		Backford Belles vanilla ice cream with Lost Barn espresso		Lemon & ginger crème fraîche, bee pollen	
Lemon tart	£6.95	Lime posset	£7.50	Cheeseboard	£9.95
Crushed meringue, freeze dried raspberries, Backford Belles raspberry ripple ice cream		Basil & orange granita, granola		Crabtree, Tarporley blue, Belton's smoked red fox, Belton's white Cheshire, crackers, grapes, celery, chutney	



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Wine & Cocktail list

WINE 125ML / 175ML / 250ML / BOTTLE

White

Plate 95 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 Colombard/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 Vriгнаud 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 / £27.50

Astoria Fashion Victim Rosé (Italy)

Berries, balanced, delightful

£29.50

Astoria Casa Vittorino Prosecco Superiore (Italy)

Elegant, stylish, fresh

£31.50

Veuve Clicquot Champagne (France)

Brioche, vanilla, subtle

£65.00

Veuve Clicquot Rosé (France)

Wild berries, petals, elegant

£80.00

COCKTAILS

New York sour £8.95

Bulleit Bourbon, Chilean Merlot, gomme, Angostura bitters & lemon (Contains egg)

El Diablo £9.50

QuiQuiRiQui Mezcal, Crème de cassis, gomme, ginger ale & lime

Southside £8.95

Gordon's London Dry Gin, gomme, mint and lime (contains egg)

Cointreau Spritz £8.50

Cointreau, orange juice, prosecco & soda

Bailey's Flat White £8.95

Bailey's, Kahlua, Lost Barn 1839 blend espresso, vanilla

Caipiroska £8.95

Absolut Vodka, crushed ice, lime

Elderflower 75 £7.95

Gordon's Elderflower gin, elderflower syrup, lemon & prosecco

Dessert Cocktail - Chocolate Rum Flip £8.50

Dark Rum, Mozart Dark chocolate liqueur, demerara, chocolate (contains egg)

For Cocktail Classics just ask your server