

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

STARTERS & NIBBLES.....

Spiced carrot & coconut soup Served with a mini onion tin loaf	£6.95
Beer battered halloumi bites Curry sauce, pea puree	£6.95
Homemade sea salt & rosemary focaccia Beer dripping butter or tarragon butter	£6.50
Garlic & herb doughballs Chilli, lemon & herb dressing	£4.95
Garlic & herb doughballs Chilli, lemon, herb dressing & cheese	£5.50
Baked Camembert to share Honey, smoked walnuts, rosemary & sea salt focaccia	£14.95
Chinese duck leg Asian vegetable salad, sanbaizu dressing	£11.95
Barton fried cauliflower Sweetcorn purée, buffalo sauce, corn ribs	£6.95

Torched fettle Greek salad	£7.95
Smoked chicken & ham hock terrine Caramelised onion ketchup, brioche	£8.95
Baked scallops Pen-Y-Lan smoked streaky bacon, leeks, Gwyny-y-Draig cider, Camarthen ham, oats, laver bread butter focaccia	£13.50

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.....

Roast beef Yorkshire pudding, cauliflower cheese, whole roasted carrot, greens, roast potatoes, gravy	£16.95
Roast Pen-y-Lan pork belly Yorkshire pudding, homemade stuffing, cauliflower cheese, whole roasted carrot, greens, roast potatoes, gravy	£15.95
Vegetarian nut roast Roast potatoes, cauliflower cheese, whole roasted carrot, greens, gravy	£13.50
Roast chicken breast Yorkshire pudding, roast potatoes, cauliflower cheese, whole roasted carrot, greens, gravy	£15.50
Roast Celtic Pride beef & Pen-y-Lan pork belly Yorkshire pudding, homemade stuffing, roast potatoes, cauliflower cheese, whole roasted carrot, greens, gravy	£18.95
Halloumi 'fajita' burger Seeded bun, peppers & onions, lime crema, baby gem, fries, slaw	£14.95
Fish of the day Parmentier potatoes, seasonal greens, Montpellier butter	£tbc
Spring vegetable, lemon & ricotta linguine Micro herbs & gremolata	£13.95
10oz Sirloin steak 50 day dry aged steak, hand cut chips, grill garnish	£25.95
Spinach & Feta spanakopita filo pie Greek style roast potatoes, tzatziki	£14.95

CoB steak burger Seeded bun, Cheddar, streaky bacon, baby gem, tomato, burger sauce, gherkin, fries, house slaw	£16.50
Chicken Caesar salad Marinated lemon, garlic & herb chicken breast, baby gem, anchovies, streaky bacon, Pecorino shavings, croutons	£15.95
Chargrilled chicken fajita burger Marinated chicken breast, seeded bun, peppers & onions, lime crema, baby gem, fries, slaw	£15.95
Fish & chips Local ale battered fish, hand cut chips, pickled onion tartar sauce, chip shop style curry sauce, ham hock mushy peas	£15.95

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
Onion rings	£3.95

SAUCES.....

Montpellier butter	£2.50
Blue cheese	£2.50
Cracked peppercorn sauce	£2.50

DESSERTS.....

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



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 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 / £25.95

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