

ALLERGENS

ALL 14 allergens are present in our kitchen. All of our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meals. We cannot guarantee that our dishes are completely "free from" allergens



2024 SUNDAY MENU
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber

Sunday Menu

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NIBBLES & SMALL PLATES

Chef recommends two or three plates to share as a starter or four or five plates to share as a main

Homemade sea salt & rosemary focaccia Oil, balsamic vinegar	£6.50
Garlic & herb ciabatta	£5.50
Garlic & herb ciabatta with Cheddar	£6.50
Chef's soup of the day , bread	£6.50
Baked Camembert Homemade rosemary & seasalt focaccia	£15.50
Roasted red pepper houmous Olive oil, paprika, pitta	£6.50
Halloumi bites Katsu mayo, coriander	£6.95

Lamb kofta Cucumber, dill, mint, parsley, coconut yoghurt, pickled red onions	£8.50
Confit garlic whipped feta Red onion, tomato, olives, cucumber, peppers, oregano, honey	£7.50
Carrot & onion bhaji Cucumber & mint, mango chutney, coconut yoghurt	£7.50
Smoked trout tian Brown crab butter, cucumber & dill salad, citrus gel, crostinis	£9.50
Roasted chorizo Garlic aioli, smoked paprika matchstick fries	£7.50

MAINS

Roast beef Yorkshire pudding, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy	£16.95
Roast pork belly Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy	£15.95
Vegetarian nut roast Roast potatoes, cauliflower cheese, roasted carrot, greens, gravy	£14.50
Roast chicken Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy	£14.95
Roast beef & pork belly Yorkshire pudding, homemade stuffing, cauliflower cheese, roast potatoes, roasted carrot, greens, gravy	£18.95
Fish of the day	£tbc
Halloumi burger Toasted bun, katsu mayo, baby gem, fries, slaw	£16.50
Steak burger Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw	£16.95
Fish & chips Local ale battered haddock, hand cut chips, tartar sauce, mushy peas	£16.95

Chicken Caesar salad Chargrilled garlic & herb chicken breast, Caesar dressing, mixed leaves, anchovies, streaky bacon, Grana Padano, crostinis	£16.95
8oz Sirloin Hand cut chips, mushroom, tomato, dressed leaves	£25.50
Penne pasta Tomato sauce, pesto, Grana Padano	£15.50
Pen-Y-Lan gammon steak Local fried egg, charred pinaepple, hand cut chips	£16.50
Smokey hot dog Topped with trainwreck, jalapenos, red onion, bacon & Cheddar, fries, slaw	£16.50

SIDES

Chips	£5.50
Fries	£5.00
Seasonal greens	£5.00
House salad	£5.00
Roast potatoes	£3.00
Sunday vegetables	£3.00
Yorkshire pudding	£1.00

SAUCES

Herb butter	£2.50
Blue cheese sauce	£2.50
Cracked black peppercorn sauce	£2.50

DESSERTS

Sticky toffee pudding Butterscotch sauce, Cheshire Farm vanilla ice cream	£7.50	Cheshire Farm ice cream & sorbet Three scoops	£6.50	Affogato Cheshire Farm vanilla ice cream with Lost Barn espresso	£4.50
Caramel blondie Cheshire Farm honeycomb ice cream, chocolate sauce	£7.95	Mint chocolate cheesecake Chocolate sauce	£7.95	The Good Cheese board Crabtree, Tarporley blue, Belton's Smoked red fox, Belton's mature Cheddar, crackers, grapes, celery, homemade chutney	£10.50

*All our cheeses are sourced by
The Good Cheese Company, Tarporley*

Wine & Cocktail list

WINE 125ML / 175ML / 250ML / BOTTLE

White

Borsao Macabeo (Spain)

Gentle aromatics & ripe citrus flavours with a clean, fresh finish
£3.95 / £5.65 / £7.40 / £20.50

Plate 95 Sauvignon Blanc (Chile)

Fresh & zesty with tropical fruit flavours
£4.15 / £6.00 / £7.75 / £21.50

Sanviligio Pinot Grigio (Italy) (VG)

Floral & fruity aromas with a crisp, fresh lemon character
£4.35 / £6.30 / £8.10 / £22.50

The Last Stand Chardonnay (Australia) (VG)

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish
£4.55 / £6.60 / £8.50 / £24.50

Monopole Rioja Blanco, Rioja Alta (Spain)

Aromas of Spring flowers & white fruits with a silky & balanced finish
£4.95 / £6.90 / £9.25 / £26.50

Sileni Sauvignon Blanc (New Zealand)

Tangy grapefruit aromas, zingy finish, impeccable balance
£5.95 / £8.70 / £11.25 / £32.50

Papagiannakos Savatiano (Greece) (VG)

Fresh, floral aromas with a peachy palate and lemon & herbal characters. Crisp and lightly saline finish.
£31.50

Domaine de la Motte, Chablis (France)

Restrained savoury, citrus & herbal notes with cooked lemons, green apple & stoney minerality, complimented by a citrus acidity & clean finish £39.50

Domaine G. Saumaize, Pouilly-Fuisse

Grande Reserve 2020 (France)

Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit. £47.50

Red

Borsao Garnacha (Spain)

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins
£3.95 / £5.65 / £7.40 / £20.50

Tolva Merlot (Chile)

Smooth & medium bodied with ripe black fruits, cherry & mulberry aromas
£4.15 / £6.00 / £7.75 / £21.50

Pasquiers Shiraz (France)

Succulent, juicy fruit and spicy
£4.25 / £6.30 / £8.20 / £23.95

The Listening Station Malbec (Australia)

Darkly appealing, chocolatey malbec with crisp mineral fruit
£4.60 / £6.70 / £8.60 / £24.95

Vega del Rayo Reserva Rioja 2016 (Spain)

Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice
£4.95 / £6.90 / £9.25 / £26.50

Riondo Valpolicella Ripasso (Italy)

Notes of black fruit & mocha. Rich and full-bodied palate with plum, black cherry and damson flavours £29.95

Cline Old Vine Zinfandel (USA)

Ripe black cherry and strawberry with dark spice notes, star anise & cloves £31.50

Nielson Pinot Noir(California)

Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish. £39.95

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)

Off-dry rose with tempting fruit flavours
£4.00 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
£4.15 / £6.00 / £7.75 / £21.50

Mirabello Pinot Grigio Rosé (Italy) (VG)

Dry, fresh & fruity with a delicate red berry aroma. Light and creamy with zesty acidity leading to a crisp, dry finish
£4.35 / £6.30 / £8.10 / £22.50

Adobe Reserve Rosé (Chile)

Gentle strawberry & cherry aromas with fresh Summer fruits on the palate
£24.95

Dessert wine

Kardos Tündérmese Late Harvest (Tokaj, Hungary)

Rich intense mandarin flavours with a honey note. Very drinkable, this doesn't need food and has a finish that just goes on and on.
£4.50 (75ml)

COCKTAILS

Southern State Sour £9.95

JD Honey, Archers, Barton Bee's honey, lemon, scrape of egg white, peach bitters

Monk In Manhattan £10.50

Benedictine, Canadian Club, Cocchi Di Torino, Angostura bitters

Cafe Espresso Martini £10.95

Cazcabel coffee, vanilla syrup, shot of espresso

Apple Grass Martini £10.50

Zubrowka, Liqor 43, ginger gomme, apple juice, lemon

Pink grapefruit daiquiri £9.95

Bacardi, pampelmousse rose, lime, gomme

Limoncello Mojito £9.95

Limoncello, Bacardi, gomme, lemon, mint leaves

Garden Spritz £10.95

Hendricks, apple, elderflower cordial, splash of prosecco and soda

The CoB Cuba Libre £10.95

Diplomatico Reserva, gomme, lime, splash of Pepsi

For Cocktail Classics just ask your server

FIZZ

Versetto Prosecco (Italy) (VG)

Crisp & clean with notes of peach, apricot & green apple. £4.95 / £27.50

Fontessa Prosecco Rosé (Italy)

An appealing balance of ripe berry fruits and bright acidity. Very fresh & elegant £28.50

Poi Roger Champagne (France)

Aromas of pear & mango with light flavours of honeysuckle & white jasmine with lingering vanilla & brioche £70.00

Veuve Clicquot Champagne (France)

Hints of toast and biscuits with notes of quince, apple blossom and peach
£75.00

Veuve Clicquot Rosé Champagne (France)

Full bodied and fruity with intense ripe strawberry and cherry flavours
£85.00