

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.



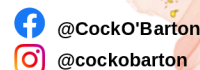
AUTUMN MENU 2024

FREE WIFI! NETWORK: COB-GUESTWIFI

PASSWORD: cucumber

Autumn Menu

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NIBBLES & SMALL PLATES

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

Olives £3.95

Garlic & herb ciabatta £5.50

Garlic & herb ciabatta with cheese £6.50

Homemade rosemary & sea salt focaccia £6.50

Olive Oil, balsamic vinegar

Chefs soup of the day £6.95

Bread roll

Baked Camembert £15.50

House chutney, homemade rosemary & sea salt focaccia

Starter for two to share

Smoked trout tian £9.50

Brown crab butter, cucumber & dill salad, citrus gel, crostinis

Roasted chorizo £7.50

Garlic aioli, smoked paprika matchstick fries

Char sui pork belly £8.50

Grilled cabbage salad, sesame seeds

Lamb kofta £8.50

Cucumber, dill, mint, parsley, coconut yoghurt, pickled red onion

Carrot & onion bhaji £7.50

Cucumber & mint, yoghurt & mango chutney

Roasted aubergine £6.95

Tomato sauce, toasted almonds, crispy onion crumb, chives

Confit garlic whipped feta £7.50

Red onion, tomato, olives, green peppers, oregano, honey

Garlic & Szechuan king prawns £9.50

Asian slaw, sweet chilli & sesame mayo, sesame seeds

Chicken fat potato bites £7.50

Ranch sauce, chives

Roasted red pepper houmous £6.50

Olive oil, paprika, pitta

Halloumi bites £7.50

Katsu mayo, coriander

MAINS

Fish of the day £ market price

Ask your server for todays catch

8oz Sirloin £25.50

Hand cut chips, mushroom, tomato, dressed leaves

Pen-Y-Lan gammon steak £16.50

Fried egg, charred pineapple, hand cut chips

Steak burger £16.95

Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw

Chicken Caesar salad £16.95

Chargrilled garlic & herb chicken breast, Caesar dressing, anchovies, baby gem lettuce, streaky bacon, Grana Padano, crostini

Fish & chips £16.95

Local ale battered haddock, hand cut chips, tartar sauce, mushy peas

Spiced seabass £18.50

Coconut rice, asian slaw, toasted coconut, thai green sauce

Coq au vin £17.50

Roasted chicken leg, red wine, mashed potato, baby onions, button mushrooms, roasted carrot

Slow cooked beef (12 hours) £17.50

Potato rosti, celeriac fondant, celeriac purée, gravy

Pan fried salmon £19.50

Nicoise salad, boiled egg, olives, green beans, red onion, cucumber, tomato, baby gem, new potatoes, capers

Smokey hot dog £16.50

Topped with trainwreck, jalapenos, red onion, bacon & Cheddar, fries, slaw

Halloumi burger £15.95

Toasted bun, katsu mayo, Asian slaw, baby gem, fries, slaw

Penne Pasta £15.50

Tomato sauce, Grana Padano, pesto

Curried lentil & saag aloo pie £15.50

Filo pie, pitta, salad

SIDES

Hand cut chips £5.50

Fries £5.00

Buttered new potatoes £5.00

Seasonal greens £5.00

Side salad £5.00

Battered onion rings £5.50

Train wreck fries £7.50

Topped with jalapenos, red onion, bacon & Cheddar

SAUCES

Herb butter £2.50

Blue cheese sauce £2.50

Cracked black peppercorn sauce £2.50

DESSERTS

Sticky toffee pudding £7.50

Cheshire Farm vanilla ice cream, butterscotch sauce

Tiramisu £7.95

Contains alcohol

Mint chocolate cheesecake £7.95

Chocolate sauce

Caramel blondie £7.95

White chocolate sauce, Cheshire Farm honeycomb ice cream

Affogato £4.50

Cheshire Farm vanilla ice cream, Lost Barn espresso

Cheshire Farm ice cream & sorbet £6.50

Three scoops

The Good Cheese board £10.50

Crabtree, Tarporley blue, Belton's smoked red fox, Belton's mature Cheddar, crackers, grapes, celery, chutney

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

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Wine & Cocktail list

AUTUMN MENU 2024
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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

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

Pol 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

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
£3.95 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
£4.20 / £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 Torrinno, 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