

## 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



# Sunday Menu

2025 SUNDAY MENU  
FREE WIFI! NETWORK: COB-GUESTWIFI  
PASSWORD: cucumber

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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*

<b>Homemade sea salt &amp; rosemary focaccia</b>	<b>£6.50</b>
Oil, balsamic vinegar	
<b>Garlic &amp; herb ciabatta</b>	<b>£5.50</b>
<b>Garlic &amp; herb ciabatta with Cheddar</b>	<b>£6.50</b>
<b>Chef's soup of the day</b>	<b>£7.50</b>
Bread roll	
<b>Baked Camembert</b>	<b>£15.50</b>
Homemade rosemary & seasalt focaccia	
<b>Halloumi bites</b>	<b>£7.50</b>
Beetroot yoghurt, za'atar	

<b>Welsh rarebit</b>	<b>£7.95</b>
Toasted brioche, balsamic baby onions, crispy leeks	
<b>Smoked mackerel pate</b>	<b>£8.95</b>
Radish, cucumber, pickled samphire, orange segments, crostinis, orange zest	
<b>Cajun roasted cauliflower</b>	<b>£7.50</b>
Cauliflower purée, toasted almonds, parsnip crisps, honey	
<b>Sweet &amp; sour pork belly bites</b>	<b>£7.95</b>
Charred peppers & pineapple	
<b>Roasted chorizo</b>	<b>£8.50</b>
Charred corn, spring onions, tomato salsa, guacamole, tortilla crisps	

## MAINS

<b>Roast beef</b>	<b>£18.95</b>
Yorkshire pudding, greens, cauliflower cheese, roasted carrot, roast potatoes, gravy	
<b>Roast pork belly</b>	<b>£17.95</b>
Homemade stuffing, greens, cauliflower cheese, roasted carrot, roast potatoes, gravy	
<b>Vegetarian mushroom &amp; nut roast</b>	<b>£16.95</b>
Roast potatoes, roasted carrot, cauliflower cheese, greens, gravy	
<b>Roast chicken breast</b>	<b>£17.95</b>
Stuffing, roast potatoes, cauliflower cheese, roasted carrot, greens, gravy	
<b>Roast beef &amp; pork belly</b>	<b>£21.50</b>
Yorkshire pudding, homemade stuffing, roasted carrot, cauliflower cheese, greens, roast potatoes. gravy	
<b>Steak burger</b>	<b>£16.95</b>
Double steak burger, toasted bun, American cheese, beef fat onions, baby gem, tomato, burger sauce, gherkins, fries, slaw	
<b>Fish &amp; chips</b>	<b>£16.95</b>
Local ale battered haddock, hand cut chips, tartar sauce, mushy peas	
<b>8oz Sirloin</b>	<b>£25.50</b>
Hand cut chips, mushroom, tomato, dressed leaves	

<b>Pen-Y-Lan gammon steak</b>	<b>£16.50</b>
Local fried egg, charred pineapple, hand cut chips	
<b>Chicken Caesar salad</b>	<b>£16.95</b>
Chargrilled chicken breast, bacon, baby gem lettuce, anchovies, crostinis, Grana Padano, Caesar dressing	
<b>Fish of the day</b>	<b>£ market price</b>
Ask your server for more details	
<b>Halloumi burger</b>	<b>£16.50</b>
Toasted bun, baby gem, beetroot yoghurt, za'atar, fries, slaw	
<b>Wild mushroom &amp; garlic risotto</b>	<b>£15.95</b>
Crispy mushrooms, tarragon leaves	

## SIDES

<b>Hand cut chips</b>	<b>£5.50</b>
<b>Fries</b>	<b>£5.00</b>
<b>House salad</b>	<b>£5.00</b>
<b>Roast potatoes</b>	<b>£4.00</b>
<b>Sunday vegetables</b>	<b>£4.00</b>
<b>Yorkshire pudding</b>	<b>£1.00</b>
<b>Extra focaccia (4 slices)</b>	<b>£4.00</b>
<b>Onion rings</b>	<b>£5.50</b>

## SAUCES

<b>Herb butter</b>	<b>£2.50</b>
<b>Blue cheese sauce</b>	<b>£2.50</b>
<b>Cracked black peppercorn sauce</b>	<b>£2.50</b>

## DESSERTS

<b>Chocolate fudge brownie</b>	<b>£7.95</b>	<b>Affogato</b>	<b>£4.50</b>	<b>The Good Cheese board</b>	<b>£10.50</b>
Chocolate sauce, vanilla ice cream		Cheshire Farm vanilla ice cream with Lost Barn espresso		Brie, Tarporley blue, Belton' s Smoked red fox, Belton's mature Cheddar, crackers, grapes, celery, homemade chutney	
<b>Banana &amp; maple syrup bread &amp; butter pudding</b>	<b>£7.50</b>	<b>Cheshire Farm ice cream &amp; sorbet</b>	<b>£6.50</b>	<i>All our cheeses are sourced by The Good Cheese Company, Tarporley</i>	
Cheshire clotted cream		Three scoops			
<b>Sticky toffee pudding</b>	<b>£7.50</b>	<b>Kinder Bueno cheesecake</b>	<b>£8.50</b>		
Butterscotch sauce, Cheshire Farm vanilla ice cream		Chocolate sauce			

# Wine & Cocktail list

## WINE 125ML / 175ML / 250ML / BOTTLE .....

### White

#### Borsao Macabeo (Spain)

Gentle aromatics & ripe citrus flavours with a clean, fresh finish  
 £4.05 / £5.75 / £7.50 / £20.75

#### Plate 95 Sauvignon Blanc (Chile)

Fresh & zesty with tropical fruit flavours  
 £4.25 / £6.10 / £7.85 / £21.75

#### Sanviliglio Pinot Grigio (Italy) (VG)

Floral & fruity aromas with a crisp, fresh lemon character  
 £4.45 / £6.40 / £8.20 / £22.75

#### The Last Stand Chardonnay (Australia) (VG)

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish  
 £4.65 / £6.70 / £8.60 / £24.75

#### Monopole Rioja Blanco, Rioja Alta (Spain)

Aromas of Spring flowers & white fruits with a silky & balanced finish  
 £5.10 / £7.05 / £9.40 / £26.95

#### 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.  
 £31.95

#### 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 £39.75

#### Domaine G. Saumaize, Pouilly-Fuisse

#### Grande Reserve 2020 (France)

Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit. £47.95

### Red

#### Borsao Garnacha (Spain)

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins  
 £4.10 / £5.80 / £7.55 / £21.25

#### Sanviliglio Merlot (Italy)

Ripe, juicy and supple with enough structure to partner food.  
 £4.30 / £6.15 / £7.90 / £22.25

#### Pasquiers Shiraz (France)

Succulent, juicy fruit and spicy  
 £4.40 / £6.45 / £8.35 / £24.75

#### The Listening Station Malbec (Australia)

Darkly appealing, chocolatey malbec with crisp mineral fruit  
 £4.75 / £6.85 / £8.75 / £25.50

#### 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  
 £5.10 / £7.05 / £9.40 / £26.95

#### Riondo Valpolicella Ripasso (Italy)

Notes of black fruit & mocha. Rich and full-bodied palate with plum, black cherry and damson flavours £30.50

#### Cline Old Vine Zinfandel (USA)

Ripe black cherry and strawberry with dark spice notes, star anise & cloves £32.50

#### 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  
 £4.05 / £5.75 / £7.50 / £20.75

#### Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish  
 £4.30 / £6.10 / £7.85 / £21.75

#### 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  
 £4.45 / £6.40 / £8.20 / £22.75

#### 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 .....

#### Bourbon & apple collins £9.95

Bulleit bourbon, apple juice, fresh lemon, angostura bitters

#### White chocolate mocha martini £10.50

JJ Whitey vodka, Mozart white chocolate liqueur, espresso, sugar syrup

#### Ginger wine punch £9.95

JJ Whitley vodka, ginger wine, orange juice

#### Pink grapefruit white lady £9.95

JJ Whitley gin, cointreau, pisco, pamplemousse, fresh lemon, sugar syrup, egg white

#### Sangria spritz £9.95

Aberfalls orange gin, sparkling red wine, orange juice

#### Lavender 75 £9.95

JJ Whitley gin, lavender syrup, prosecco, fresh lemon

#### Smoky citrus margarita £10.50

Mezcal, cointreau, orange juice, chilli flakes, fresh lime, orange bitters

#### Gin fizz £9.50

Gin, (choose your flavour: orange, raspberry, black cherry, rhubarb & ginger or pink grapefruit), fresh lemon, prosecco & soda

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

#### 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