



# GLUTEN FREE

**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.

## NIBBLES & SMALL PLATES

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

Nocellara olives £3.95  
 Chef's soup of the day, gluten free bread £7.50  
 Garlic & herb gluten free bread £5.50 with cheese £6.50  
 Mexican king prawns, black beans, coriander, sweetcorn & tomato salsa, chipotle mayo, tortilla chips £9.50  
 Cajun halloumi bites, house ranch and chives £7.50  
 Roasted tenderstem broccoli and chickpeas, roasted red peppers, herb whipped Feta, smoked paprika £7.95  
 Caprese salad, balsamic glaze and pesto £7.95  
 Smoked mackerel pate, toasted gluten free bread, pickled samphire, beetroot, cucumber £8.50  
 Baked Camembert, gluten free bread, house chutney (ideal to share) £15.50

## MAINS

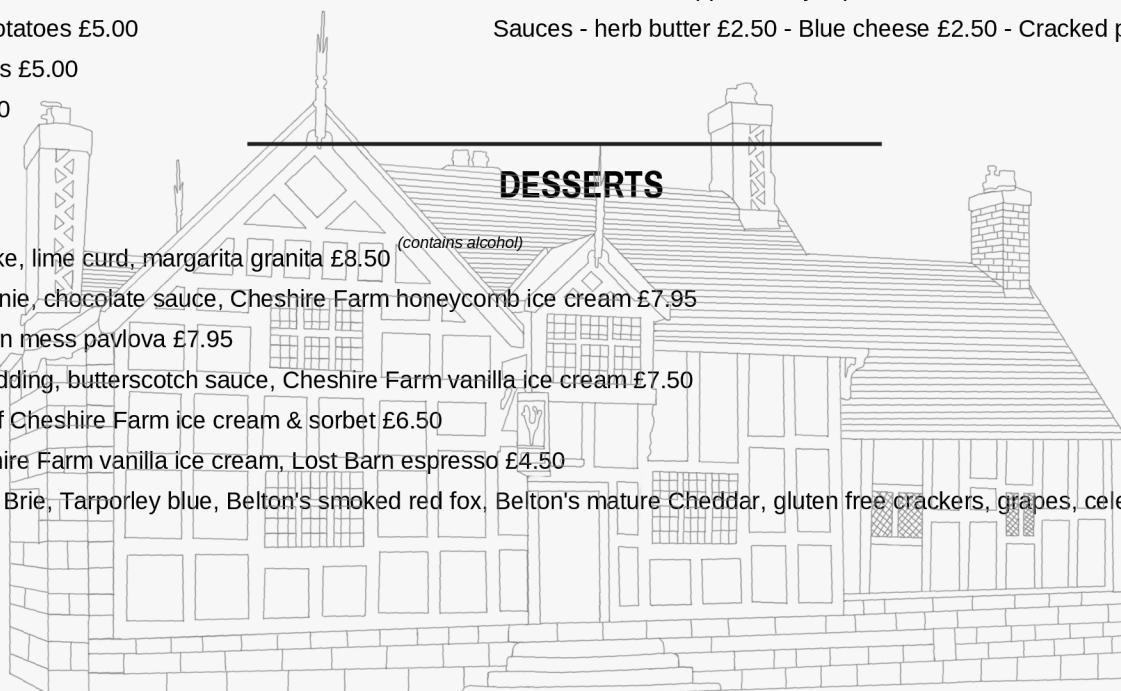
8oz Sirloin, fries, mushroom, tomato, dressed leaves £25.50  
 CoB Honey & mustard roast ham, fried egg, garden peas, fries £16.95  
 Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, gf crostinis £16.95  
 Fish of the day - *ask your server for todays catch*  
 Salmon supreme, beetroot risotto, asparagus, pickled samphire £18.50  
 12 hour slow cooked beef ragu, gluten free penne, topped with Grana Padano £18.50  
 Spiced lamb rump (*pink or well done*), madras sauce, garlic & herb crushed new potatoes, spinach, fresh mint £23.50  
 Moroccan style chicken leg, new potatoes, Mediterranean vegetables, tomato sauce, coriander £17.95  
 Beetroot risotto, asparagus, pickled samphire £16.95  
 Cajun halloumi burger, gluten free bun, house ranch, roasted red peppers, baby gem, tomato, fries, slaw £16.50  
 Tomato, gluten free pasta, fresh mozzarella, basil and pesto £16.50

## SIDES

Fries £5.50  
 Buttered new potatoes £5.00  
 Seasonal greens £5.00  
 Side salad £5.00  
 Train wreck fries topped with jalapenos, red onion, bacon & Cheddar £7.50  
 Sauces - herb butter £2.50 - Blue cheese £2.50 - Cracked peppercorn £2.50

## DESSERTS

Lime cheesecake, lime curd, margarita granita £8.50 (*contains alcohol*)  
 Chocolate brownie, chocolate sauce, Cheshire Farm honeycomb ice cream £7.95  
 Mixed berry Eton mess pavlova £7.95  
 Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £7.50  
 Three scoops of Cheshire Farm ice cream & sorbet £6.50  
 Affogato, Cheshire Farm vanilla ice cream, Lost Barn espresso £4.50  
 Cheese board - Brie, Tarpoley blue, Belton's smoked red fox, Belton's mature Cheddar, gluten free crackers, grapes, celery, chutney £10.50





# VEGAN

**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.

## NIBBLES & SMALL PLATES

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

Homemade focaccia, olive oil, balsamic vinegar £6.50

Noceralla olives £3.95

Chef's soup of the day, toasted ciabatta £7.50

Garlic & herb ciabatta £5.50

Mexican black beans, coriander, sweetcorn & tomato salsa, tortilla chips £7.50

Roasted tenderstem broccoli and chickpeas, roasted red peppers, smoked paprika £7.95

Caprese salad, balsamic glaze and pesto £7.95

## MAINS

Beetroot risotto, asparagus, pickled samphire £16.95

Tomato penne, basil and pesto £16.50

Vegan sausages, crushed potatoes, seasonal greens, vegan gravy £13.95

Moroccan style cous cous, Mediterranean vegetables, tomato sauce, filo, coriander £15.95

Roasted broccoli, madras sauce, herb crushed new potatoes, spinach, fresh mint £15.95

Garden burger, toasted bun, roasted red peppers, beetroot purée, baby gem, tomato, fries £14.95

## SIDES

Hand cut chips £5.50

Fries £5.50

New potatoes £5.00

Seasonal greens £5.00

Side salad £5.00

Extra focaccia £4.00

## DESSERTS



Chocolate brownie, chocolate sauce, Cheshire Farm dairy free vanilla cream £7.95

Affogato, Cheshire Farm dairy free vanilla ice cream, Lost Barn espresso £4.50

Strawberry bakewell, Cheshire Farm dairy free vanilla ice cream £7.25

*A discretionary 7.5% service charge will be added to your bill.  
Just let us know if you'd like to remove or adjust it*

WIFI! NETWORK: COB-GUESTWIFI  
PASSWORD: cucumber

*Follow us*  
 @CockO'Barton  
 @cockobarton