### NIBBLES & SMALL PLATES

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

Marinated green & black pitted 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

Garam masala king prawns, roasted chickpeas & red peppers, Tandoori yoghurt £9.50

Smoked paprika halloumi bites, roasted red pepper ketchup £7.50

Roasted carrots, hummus, pomegranate, sumac, paprika, parsley & lemon zest, crostinis £7.95

Sun-blushed and plum tomato, bruschetta with Mozzarella, basil, balsamic glaze £7.95

Smoked haddock pate, toasted gluten free bread, pickled red onion, herby lemon fennel salad £8.50

Baked Camembert, gluten free bread, house chutney (ideal to share) £15.50

### **MAINS**

8oz Sirloin, fries, mushroom, tomato, dressed leaves £25.95

CoB Honey & mustard glazed 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 £17.50

Fish of the day - ask your server for todays catch

Salmon supreme, new potatoes, roasted broccoli, pesto £18.50

12 hour slow cooked beef, beef fat fondants, balsamic glazed onions, shallot purée, jus £18.50

Spiced lamb rump (pink or well done), squash & chickpea curry, rice £23.95

Chicken breast cooked in chorizo oil, crème fraîche, chorizo and cream leeks, lemon & thyme potatoes, chicken fat crispy leeks £17.95

Roasted squash & chickpea curry, rice, coriander £16.95

Smoked paprika halloumi burger, gluten free bun, roasted red pepper ketchup, baby gem, tomato, fries, slaw £16.50

King prawn & sun blushed tomato, gluten free pasta, chilli cream sauce, pistachio crumb £17.95

#### **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

Chocolate brownie, chocolate sauce, Cheshire Farm honeycomb ice cream £7.95

Damson & apple almond crumble, crème anglaise £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, Shropshire blue, Red Leicester, Belton's mature Cheddar, gluten free crackers, grapes, celery, chutney £10.50

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

Marinated green and black pitted olives £3.95

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

Garlic & herb ciabatta £5.50

Roasted carrots, hummus, pomegranate, sumac, paprika, parsley & lemon zest, crostinis £7.95

Sun-blushed & plum tomato bruschetta, basil, balsamic glaze £6.95

### **MAINS**

Roasted squash & chickpea curry, rice, beetroot & onion bhaji, coriander £16.95

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

Garden burger, toasted bun, roasted red pepper ketchup, baby gem, tomato, fries £14.95

### **SIDES**



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

follow wy

@CockO'Barton

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WIFI! NETWORK: COB-GUESTWIFI PASSWORD: cucumber