



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
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

Marinated green & black pitted olives £3.95

Homemade tomato & basil soup of the day with bread £7.50

Garlic & herb gluten free bread £5.50 with cheese £6.50

Chicken liver & duck leg pate, marmalade, candied orange peel, gluten free crostinis £9.95

Smoked paprika halloumi bites, roasted red pepper ketchup £7.50

Smoked salmon pate, dill, cream cheese & lemon zest, crispy capers, redcurrants, cucumber, toasted gluten free £10.50

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

Smoked paprika pork belly bites, roasted red pepper ketchup £7.50

MAINS

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

Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, gluten free crostinis £17.50

10oz Pen-Y-Lan gammon steak, hand cut chips, fried egg, garden peas £16.95

Fish of the day - ask your server for todays catch

Chorizo arrabbiata, gluten free pasta, Grana Padano £17.95

(12 hour) Slow cooked beef, beef fat onion & potato terrine, whole roasted carrot, crispy onions, gravy £18.95

Pan roasted salmon supreme, garlic & herb crushed new potatoes, orange braised fennel, hollandaise £18.50

Chicken breast, chorizo and cream leeks, lemon & thyme potatoes £17.95

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

Wild mushroom risotto £16.95

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

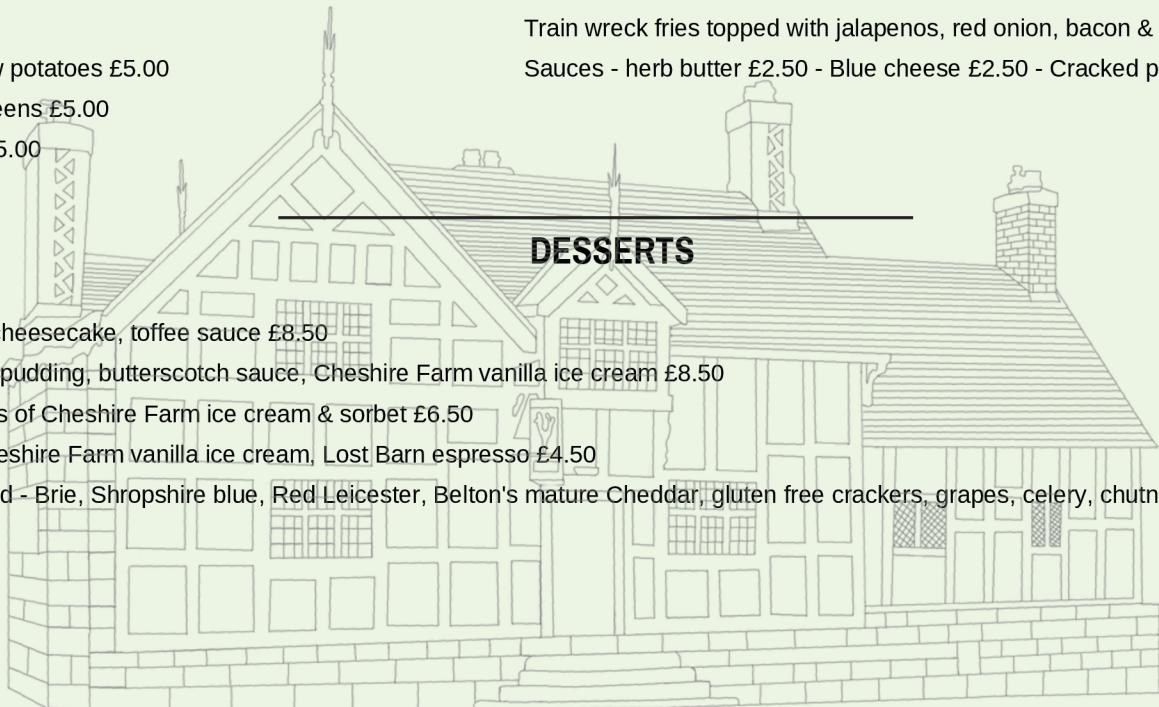
Millionaires cheesecake, toffee sauce £8.50

Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £8.50

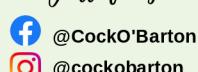
Three scoops of Cheshire Farm ice cream & sorbet £6.50

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



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VEGAN

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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

Homemade focaccia, olive oil, balsamic vinegar £6.50

Marinated green and black pitted olives £3.95

Tomato & basil soup, toasted ciabatta £7.50

Garlic & herb ciabatta £5.50

MAINS

Wild mushroom risotto, crispy mushrooms, tarragon £16.95

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

Falafel burger, toasted bun, roasted red pepper ketchup, 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

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