



SUNDAY

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
 Marinated green & black pitted olives £3.95
 Gratin Normande, cream of white onion & cider soup, Cheddar cheese croute, bread £7.50
 Garlic & herb ciabatta £5.50 with cheese £6.50
 Chicken liver & duck leg pate, marmalade, candied orange peel, crostinis £9.95
 Smoked paprika halloumi bites, roasted red pepper ketchup £7.50
 Warm goats cheese tart, fig, honey & toasted pecans £8.95
 Smoked paprika pork belly bites, roasted red pepper ketchup £7.50
 Lamb kofta, homemade garlic naan, Greek yoghurt, herb oil, pickled red onion, green salad £10.50
 Smoked salmon pate, dill, cream cheese & lemon zest, crispy capers, redcurrants, cucumber, toasted Bear Bakery sourdough £10.50
 Baked Camembert, toasted focaccia, house chutney (ideal to share) £15.50

MAINS

Roast beef (*pink or well done*), Yorkshire pudding, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £18.95
 Roast pork belly, homemade stuffing, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £17.95
 Roast chicken, stuffing, beef fat roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £17.95
 Mushroom & nut roast, roast potatoes, greens, cauliflower cheese, roasted carrot, gravy £16.95
 Roast beef & pork belly, Yorkshire pudding, homemade stuffing, roasted carrot, cauliflower cheese, greens, roast potatoes, gravy £21.50
 8oz Sirloin, hand cut chips, mushroom, tomato, dressed leaves £25.95
 Pen-Y-Lan gammon steak, fried egg, hand cut chips, garden peas £16.95
 Scampi, hand cut chips, mushy peas, tartar sauce £16.95
 Fish of the day - *ask your server for todays catch*
 Double steak burger, brioche bun, American cheese, beef fat fried onions, baby gem, tomato, burger sauce, gherkin, fries, slaw £17.50
 Fish and chips, local ale battered haddock, hand cut chips, tartar sauce, mushy peas £17.50
 Chorizo arrabbiata, penne, Grana Padano £17.95
 Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, crostini £17.50
 Pan roasted salmon supreme, garlic & herb crushed new potatoes, orange braised fennel, hollandaise £18.50
 Wild mushroom risotto, crispy mushrooms, tarragon £16.95
 Smoked paprika halloumi burger, brioche bun, roasted red pepper ketchup, baby gem, tomato, fries, slaw £16.50

SIDES

Hand cut chips £5.50	Sunday vegetables £5.00	Train wreck fries topped with jalapenos, red onion, bacon & Cheddar £7.50
Fries £5.50	Yorkshire pudding £1.00	Extra focaccia £4.00
Roast potatoes £5.00	Battered onion rings £5.50	Sauces - herb butter £2.50 - Blue cheese £2.50 - Cracked peppercorn £2.50
Side salad £5.00		

DESSERTS

Apple & blueberry crumble, custard £7.95
 Millionaires cheesecake, toffee sauce £8.50
 Raspberry blondie, white chocolate sauce, Cheshire Farm vanilla ice cream £8.50
 Baileys Tiramisu £8.95
 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, crackers, grapes, celery, chutney £10.50

WHITE WINES

125ml / 175ml / 250ml / bottle



Borsao Macabeo (Spain) £4.05 / £5.80 / £7.50 / £20.75

Gentle aromatics & ripe citrus flavours with a clean, fresh finish

Plate 95 Sauvignon Blanc (Chile) £4.25 / £6.10 / £7.85 / £21.75

Fresh & zesty with tropical fruit flavours

Folonari Pinot Grigio (Italy) £4.45 / £6.40 / £8.20 / £22.75

Floral & fruity aromas with a crisp, green apple character

The Last Stand Chardonnay (Australia) (VG) £4.65 / £6.70 / £8.65 / £24.75

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish

Picpoul de Pinet (France) £5.10 / £7.25 / £9.40 / £26.95

Tangy grapefruit aromas, zingy finish, impeccable balance. Fresh and aromatic with a hints of melon and spice.

A classic Picpoul from a leading winemaker with Napoleonic roots!

Sileni Sauvignon Blanc (New Zealand) £6 / £8.75 / £11.25 / £32.50

Tangy grapefruit aromas, zingy finish, impeccable balance

Alasia Gavi del Comune di Gavi (Italy) £31.95

Aromas of citrus, fennel and green apple. The palate is fresh and textural with ripe stone fruit and citrus characters.

Domaine de la Motte Jardin du Curé Chablis, AOP Chablis 2022 (France) £39.95

A stoney minerality are complemented by a nice citrus acidity to the end with a lovely clean finish

Domaine G. Saumaize, Pouilly-Fuisse Grande Reserve 2020 (France) £47.95

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

RED WINES

125ml / 175ml / 250ml / bottle

Borsao Garnacha (Spain) £4.10 / £5.80 / £7.55 / £21.25

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins

Le Merlot (France) £4.30 / £6.15 / £7.95 / £22.75

Aromas of ripe, plummy fruit with a hint of spice. Medium-bodied with soft juicy berry fruit balanced by fresh acidity

Record Sun Shiraz (Australia) £4.60 / £6.65 / £8.35 / £24.75

Textbook Aussie Shiraz, juicy black cherry, pepper and plum. Big, fun and spicy!

The Listening Station Malbec (Australia) £4.75 / £6.85 / £8.90 / £25.50

Darkly appealing, chocolatey malbec with crisp minerally fruit

Domaine la Décelle Réserve, Côtes du Rhône-Villages (France) £4.90 / £7.05 / £9.15 / £26.25

Rich with ripe blackberry, plum, black pepper flavours, dry and full-bodied on the palate, a subtle spicy and savoury note

Vega del Rayo Reserva Rioja 2016 (Spain) £5.10 / £7.25 / £9.40 / £26.95

Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice

Cline Old Vine Zinfandel (USA) £32.50

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

Nielson Pinot Noir (California) £39.95

Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish

Amarone della Valpolicella (Italy) £47.95

Excellent heartland Valpolicella made in the amarone style, rich, warm and packed with juicy berry sweetness and big flavour.

This outstanding wine is named after a historic winemaker who created the unique smoked glass you see today.

DESSERT WINE

Kardos Tündérmese Late Harvest (Tokaj, Hungary) £4.50 (75ml)

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

ROSE WINES

125ml / 175ml / 250ml / bottle

Castillo de Piedra Tempranillo Rosé (Spain) £4.05 / £5.80 / £7.50 / £20.75

Off-dry rose with tempting fruit flavours.

Discovery Beach Zinfandel Rosé (California) £4.30 / £6.10 / £7.85 / £21.75

A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

Folonari Pinot Grigio Rosé (Italy) £4.45 / £6.40 / £8.20 / £22.75

Distinctive pale-copper colour; aromatic with delicate citrus notes; crisp and refreshing on the palate.

Lieux Perdus Pinot Noir Rosé (France) £24.95

Light, dry, strawberries aromas lead to a palate packed full of creamy red fruit flavours balanced with a bright, blackcurrant finish

BUBBLES

Versetto Prosecco (Italy) (VG) £6.75 (125ml) / £27.50

Crisp & clean with notes of peach, apricot & green apple

Fontessa Prosecco Rosé (Italy) £28.50

An appealing balance of ripe berry fruits and bright acidity. Very fresh & elegant

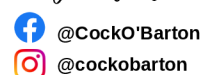
Veuve Clicquot Champagne (France) £75.00

Hints of toast and biscuits with notes of quince, apple blossom and peach

Veuve Clicquot Rosé Champagne (France) £85.00

Full bodied and fruity with intense ripe strawberry and cherry flavours

Follow us



@CockO'Barton

@cockobarton