



# 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*

- Marinated green & black pitted olives £3.95
- Homemade soup of the day with bread £7.50
- Garlic & herb gluten free bread £6.50 with cheese £7.50
- Chicken liver pate, house chutney, gluten free crostinis £9.95
- Honey & za'atar halloumi bites £8.75
- Whipped feta, Greek salad £7.95
- Salt n'pepper king prawns, peppers, onions, chilli £10.95
- Baked Camembert, gluten free bread, house chutney *(ideal to share)* £15.50
- Pork belly bites, spring onions, chilli, sweet chilli sauce, sesame seeds £8.75

## MAINS

- 8oz Sirloin, fries, mushroom, tomato, dressed leaves £26.95
- Pen-Y-Lan gammon steak, fried egg, garden peas, fries £17.50
- Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, gluten free crostinis £17.95
- Fish of the day - *ask your server for todays catch*
- Halloumi burger, honey za'atar, Greek salad, brioche bun, fries, slaw £17.50
- Chicken & chorizo ballotine wrapped in bacon, patatas bravas, tenderstem broccolli £18.75
- Pan fried seabass fillet, saag aloo, curry sauce £18.95
- Lentil, courgette & aubergine lasagne, tomato sauce, mixed dressed house salad £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 black peppercorn £2.50

## DESSERTS

- Cheesecake of the day £8.50
- Pimm's pannacotta, strawberry & mint compôte £8.50
- Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £8.95
- Peach crisp, fresh cream £8.50
- Three scoops of Cheshire Farm ice cream & sorbet £6.95
- 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



# 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
- Chef's soup of the day, toasted ciabatta £7.50
- Garlic & herb ciabatta £5.50
- Onion bhaji, mango chutney, fresh mint, cucumber £7.95

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## MAINS

- Lentil, courgette & aubergine lasagne, tomato sauce, mixed dressed house salad £16.95
- Vegan sausages, crushed potatoes, seasonal greens, vegan gravy £13.95
- Falafel burger, pesto, baby gem, tomato, toasted bun, fries £15.95

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## 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

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## 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

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