

ALLERGENS

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.



WINTER MENU 2024

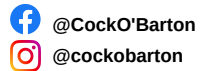
FREE WIFI! NETWORK: COB-GUESTWIFI

PASSWORD: cucumber

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Winter Menu

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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

Olives	£3.95	Smoked salmon	£9.50	Roasted chorizo	£7.50
Garlic & herb ciabatta	£5.50	Lemon zest, cream cheese, cucumber, cranberries, fresh dill, crostinis		Garlic aioli, honey, crispy sage	
Garlic & herb ciabatta with cheese	£6.50	Baked goats cheese	£8.50	Confit garlic whipped feta	£7.95
Homemade rosemary & sea salt focaccia	£6.50	Poached pear, pickled grapes, crispy kale, toasted almonds		Crispy filo pieces, cucumber, peppers, black olives, tomato, red onion, oregano, honey	
Olive oil, balsamic vinegar		Roasted pork belly	£8.50	Sage & onion halloumi bites	£7.50
Baked Camembert	£15.50	Celeriac remoulade, apple purée		Cranberry sauce	
House chutney, homemade rosemary & sea salt focaccia		Chestnut & mushroom pate	£7.95	Haggis & black pudding balls	£8.50
Starter for two to share		Crostinis, house chutney		Parsnip purée, parsnip crisps, kale, blackberries, game jus	
		Parsnip & roasted apple soup	£7.50		
		Parsnip crisps, bread roll			

MAINS

8oz Sirloin	£25.50	Spiced seabass	£18.95	Jerusalem artichoke risotto	£16.95
Hand cut chips, mushroom, tomato, dressed leaves		Coconut rice, asian slaw, toasted coconut, thai green sauce		Roasted sprout & almond pesto, artichoke crisps	
Pen-Y-Lan gammon steak	£16.50	Turkey paupiette	£17.95	Crispy sticky beef salad	£16.95
Fried egg, charred pineapple, hand cut chips		Turkey filled with stuffing wrapped in bacon, roast potatoes, seasonal vegetables & all the trimmings		Five spiced lotus root crisps, orange segments, pak choi, spring onion, chilli, Chinese leaf, peppers, red onion, sugar snaps, toasted cashews, sesame seeds	
Steak burger	£16.95	Braised beef (12 hours)	£18.95	SIDES	
Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw		Orange roasted carrot, bacon, onion & mushrooms, beef fat mashed potato, gravy		Hand cut chips	£5.50
Chicken Caesar salad	£16.95	Pan fried duck breast (Pink or well done)	£18.95	Fries	£5.00
Chargrilled garlic & herb chicken breast, Caesar dressing, anchovies, baby gem lettuce, streaky bacon, Grana Padano, crostinis		Braised red cabbage, garlic & onion hash brown, kale, carrot purée, game jus		Buttered new potatoes	£5.00
Fish & chips	£16.95	Pan fried seabream fillet	£18.95	Seasonal greens	£5.00
Local ale battered haddock, hand cut chips, tartar sauce, mushy peas		Sausage, fennel & lentil ragu, parsnip crisps		Side salad	£5.00
Sage & onion halloumi burger	£16.50			Battered onion rings	£5.50
Toasted bun, baby gem, cranberry sauce, fries, slaw				Train wreck fries	£7.50
				<i>Topped with jalapenos, red onion, bacon & Cheddar</i>	
				SAUCES	
				Herb butter	£2.50
				Blue cheese sauce	£2.50
				Cracked black peppercorn sauce	£2.50

DESSERTS

Christmas pudding	£7.50	Chocolate brownie	£7.95	The Good Cheese board	£10.50
Brandy sauce		Chocolate sauce, Cheshire Farm vanilla ice cream		Crabtree, Tarporley blue, Belton's smoked red fox, Belton's mature Cheddar, crackers, grapes, celery, chutney	
Cointreau panna cotta	£8.50	Affogato	£4.50	All our cheeses are sourced by The Good Cheese Company, Tarporley	
Marmalade, pistachio crumb		Cheshire Farm vanilla ice cream, Lost Barn espresso			
Ferrero Rocher cheesecake	£8.50	Cheshire Farm ice cream & sorbet	£6.50		
Chocolate sauce		Three scoops			
Spiced plum & amaretto crumble	£7.50				
Crème anglaise					

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Wine & Cocktail list

WINTER MENU 2024
FREE WIFI! NETWORK: COB-GUESTWIFI
PASSWORD: cucumber

WINE 125ML / 175ML / 250ML / BOTTLE

White

Borsao Macabeo (Spain)

Gentle aromatics & ripe citrus flavours with a clean, fresh finish
£3.95 / £5.65 / £7.40 / £20.50

Plate 95 Sauvignon Blanc (Chile)

Fresh & zesty with tropical fruit flavours
£4.15 / £6.00 / £7.75 / £21.50

Sanviligio Pinot Grigio (Italy) (VG)

Floral & fruity aromas with a crisp, fresh lemon character
£4.35 / £6.30 / £8.10 / £22.50

The Last Stand Chardonnay (Australia) (VG)

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish
£4.55 / £6.60 / £8.50 / £24.50

Monopole Rioja Blanco, Rioja Alta (Spain)

Aromas of Spring flowers & white fruits with a silky & balanced finish
£4.95 / £6.90 / £9.25 / £26.50

Sileni Sauvignon Blanc (New Zealand)

Tangy grapefruit aromas, zingy finish, impeccable balance
£5.95 / £8.70 / £11.25 / £32.50

Papagiannakos Savatiano (Greece) (VG)

Fresh, floral aromas with a peachy palate and lemon & herbal characters. Crisp and lightly saline finish.
£31.50

Domaine de la Motte, Chablis (France)

Restrained savoury, citrus & herbal notes with cooked lemons, green apple & stoney minerality, complimented by a citrus acidity & clean finish £39.50

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

Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit. £47.50

FIZZ

Bohigas Cava Brut Reserva, DO Cava NV (Spain)

Aromas of fresh apple and pear, lightly spicy notes of cinnamon. A wine with great creamy freshness £26.50

Versetto Prosecco (Italy) (VG)

Crisp & clean with notes of peach, apricot & green apple
£4.95 / £27.50

Fontessa Prosecco Rosé (Italy)

An appealing balance of ripe berry fruits and bright acidity. Very fresh & elegant £28.50

Veuve Clicquot Champagne (France)

Hints of toast and biscuits with notes of quince, apple blossom and peach £75.00

Veuve Clicquot Rosé Champagne (France)

Full bodied and fruity with intense ripe strawberry and cherry flavours £85.00

Red

Borsao Garnacha (Spain)

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins
£3.95 / £5.65 / £7.40 / £20.50

Tolva Merlot (Chile)

Smooth & medium bodied with ripe black fruits, cherry & mulberry aromas
£4.15 / £6.00 / £7.75 / £21.50

Pasquiers Shiraz (France)

Succulent, juicy fruit and spicy
£4.25 / £6.30 / £8.20 / £23.95

The Listening Station Malbec (Australia)

Darkly appealing, chocolatey malbec with crisp mineral fruit
£4.60 / £6.70 / £8.60 / £24.95

Vega del Rayo Reserva Rioja 2016 (Spain)

Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice
£4.95 / £6.90 / £9.25 / £26.50

Riondo Valpolicella Ripasso (Italy)

Notes of black fruit & mocha. Rich and full-bodied palate with plum, black cherry and damson flavours £29.95

Cline Old Vine Zinfandel (USA)

Ripe black cherry and strawberry with dark spice notes, star anise & cloves £31.50

Nielson Pinot Noir (California)

Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish. £39.95

Rosé

Castillo de Piedra Tempranillo Rosé (Spain)

Off-dry rose with tempting fruit flavours
£3.95 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
£4.20 / £6.00 / £7.75 / £21.50

Mirabello Pinot Grigio Rosé (Italy) (VG)

Dry, fresh & fruity with a delicate red berry aroma. Light and creamy with zesty acidity leading to a crisp, dry finish
£4.35 / £6.30 / £8.10 / £22.50

Adobe Reserve Rosé (Chile)

Gentle strawberry & cherry aromas with fresh Summer fruits on the palate
£24.95

Dessert wine

Kardos Tündérmese Late Harvest (Tokaj, Hungary)

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.
£4.50 (75ml)

COCKTAILS

Naughty or Nice Espresso Martinis £9.95

Nice (salted caramel) Vodka, Baileys, espresso, caramel syrup, pinch of salt
Naughty (chilli chocolate) Vodka, Mozart dark, espresso, chilli sugar syrup

The Grinch £9.95

Midori, Cointreau, sugar syrup, lemon juice, egg white

After Eight £9.95

Mozart dark, Crème de menthe, sugar syrup, egg white

Baked Apple Margarita £10.50

Jose Cuervo gold, Cointreau, cinnamon infused sugar syrup, cider

Hazelnut Old-Fashioned £10.95

Woodford Reserve, Frangelico, black walnut bitters, brown sugar

Ginger & Thyme 75 £9.95

JJ Whitley gin, ginger syrup, thyme syrup, prosecco

Christmas Cosmopolitan £9.95

JD Fire, Cointreau, cranberry juice, fresh lime, sugar syrup

Chocolate Orange White Russian £9.95

Mozart Dark, Cointreau, milk

Cherry Whisky Sour £9.95

Jim Beam Black Cherry, Grenadine, fresh lemon, egg white

Pimms Winter Punch £10.50

Pimms, Courvoisier, apple juice, Prosecco

For Cocktail Classics just ask your server