

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



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

Sunday Menu

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NIBBLES & SMALL PLATES

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

Homemade sea salt & rosemary focaccia £6.50

Oil, balsamic vinegar

Garlic & herb ciabatta £5.50

Garlic & herb ciabatta with Cheddar £6.50

Roasted apple & parsnip soup £7.50

Parsnip crisps, bread roll

Baked Camembert £15.50

Homemade rosemary & seasalt focaccia

Sage & onion halloumi bites £6.95

Cranberry sauce

Haggis & black pudding balls £8.50

Parsnip purée, parsnip crisps, kale, blackberries, game jus

MAINS

Roast beef £16.95

Yorkshire pudding, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy

Roast pork belly £15.95

Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy

Vegetarian mushroom & nut roast £14.50

Roast potatoes, cauliflower cheese, roasted carrot, greens, gravy

Roast chicken £14.95

Homemade stuffing, cauliflower cheese, roasted carrot, greens, roast potatoes, gravy

Roast beef & pork belly £18.95

Yorkshire pudding, homemade stuffing, cauliflower cheese, roast potatoes, roasted carrot, greens, gravy

Sage & onion halloumi burger £16.50

Toasted bun, cranberry sauce, baby gem, fries, slaw

Steak burger £16.95

Double steak burger, toasted bun, American cheese, streaky bacon, baby gem, tomato, burger sauce, gherkins, fries, slaw

Fish & chips £16.95

Local ale battered haddock, hand cut chips, tartar sauce, mushy peas

Baked goats cheese £8.50

Poached pear, picked grapes, crispy kale, toasted almonds

Confit garlic whipped feta £7.95

Red onion, tomato, olives, cucumber, peppers, oregano, honey, filo pastry

Roasted chorizo £7.50

Garlic aioli, crispy sage, honey

Roasted pork belly £8.50

Celeriac remoulade, apple purée

Chestnut & mushroom pate £7.95

Crostinis, house chutney

Smoked salmon £9.50

Lemon zest, cream cheese, cucumber, cranberries, fresh dill, crostinis

Chicken Caesar salad £16.95

Chargrilled garlic & herb chicken breast, Caesar dressing, baby gem, anchovies, streaky bacon, Grana Padano, crostinis

Pen-Y-Lan gammon steak £16.50

Local fried egg, charred pinaepple, hand cut chips

8oz Sirloin £25.50

Hand cut chips, mushroom, tomato, dressed leaves

SIDES

Chips £5.50

Fries £5.00

Seasonal greens £5.00

House salad £5.00

Roast potatoes £3.00

Sunday vegetables £3.00

Yorkshire pudding £1.00

SAUCES

Herb butter £2.50

Blue cheese sauce £2.50

Cracked black peppercorn sauce £2.50

DESSERTS

Chrstmas pudding £7.50
Brandy sauce

Chocolate brownie £7.95
Chocolate sauce,
Cheshire Farm vanilla ice cream

Cheshire Farm ice cream & sorbet £6.50
Three scoops

Ferrero Rocher cheesecake £8.50
Chocolate sauce

Cointreau panna cotta £6.95
Marmalade, pistachio crumb
(Contains alcohol)

Affogato £4.50
Cheshire Farm vanilla ice cream
with Lost Barn espresso

The Good Cheese board £10.50
Crabtree, Tarporley blue,
Belton' s Smoked red fox,
Belton's mature Cheddar, crackers,
grapes, celery, homemade chutney

*All our cheeses are sourced by
The Good Cheese Company, Tarporley*

Wine & Cocktail list

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

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
£4.00 / £5.65 / £7.40 / £20.50

Bad Eye Deer Zinfandel Rosé (Australia)

Light and sweet with juicy strawberry and a refreshing finish
£4.15 / £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

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