

Cock O' Barton

Available 12noon til 9pm
Tuesday to Saturday

BAR • RESTAURANT • GRILL

NIBBLES & BREADS TO SHARE

Chef's daily home baked bread selection served with extra virgin olive oil and balsamic vinegar	£3.95	Marinated Italian olives marinated in olive oil, herbs and garlic	£3.50	Flatbread and dips homemade humous and creamy chive & garlic dip	£4.95
Garlic flatbread	£4.25	Honey & wholegrain mustard chipolotas	£3.95	Nibbles... <i>platter enough for four</i>	£15.95
Garlic flatbread with cheese	£4.95	Deep fried whitebait with tartar sauce	£5.50	bread, homemade humous and creamy chive & garlic dip, Italian olives, honey & wholegrain mustard chipolotas, whitebait with tartar sauce	

STARTERS

Gratin Normande cream of white onion & cider soup, Cheddar cheese croutons, homemade bread	£5.75	Duck pate homemade chutney, toast	£6.95	Baked Camembert for two to share confit garlic with caramelised onion bread	£10.95
Caramelised pear & stilton tatin orange & hazelnut vinaigrette and peppery watercress	£5.75	Beetroot & orange cured salmon caraway seed bread, citrus thyme cream cheese	£7.25	Sharing platter FOR TWO duck pate with homemade chutney, pear & stilton tatin, chicken & roast pepper terrine, beetroot & orange cured salmon, prawn & crayfish cocktail, chefs homemade bread	£16.95
Prawn & crayfish cocktail Marie rose dressing, baby gem	£6.95	Slow cooked chicken & roasted red pepper terrine wrapped in chorizo with pickled fennel and apple salad	£6.95		

MAINS

MEAT

Pan fried chicken breast bacon & mushroom fricassee, pomme Anna, honey garlic sauce	£14.50
Slow cooked shoulder of pork braised in sage & cider, confit garlic potatoes, baked apple and rhubarb puree	£14.95
Beef Bourguignon creamy mash, pancetta, button mushrooms and roasted root winter vegetables	£15.95
Lamb rump, haggis and spinach burger sesame seed turnip bun, chips and redcurrant bordelaise	£16.25

FISH

Fish and chips local cask ale battered cod, hand cut chips, mushy peas and tartar sauce	
Grilled Cod stuffed with home smoked salmon mousse with garlic & paprika butter, pancetta & pea risotto	
Fish of the Day	

VEGETARIAN

Beetroot, mushroom & stilton shortcrust pie mustard cream, roast root vegetables and hand cut chips	£12.50
Vegetable lasagne chefs salad	£11.50
Feta, sun blushed tomatoes, spinach and basil risotto	£11.50
Market price	



THE CHARGRILL



Showcasing our choice cuts of Cheshire reared beef

Rump Steak

28 day dry aged beef, hand cut chips, grill garnish and a choice of either green peppercorn or blue cheese sauce **£22.50**

Rib Eye Steak

28 day dry aged beef, hand cut chips, grill garnish and a choice of either green peppercorn or blue cheese sauce **£24.95**

Sharing Dish

Chateaubriand

chips, green beans,
sautéed chestnut mushrooms
and red wine jus

£58.00

CoB Steakburger

in a brioche bun topped with melted Cheddar, gherkin, lettuce, tomato and burger sauce, fries, and celeriac, fennel & apple coleslaw

£13.50

SIDE DISHES

POTATOES

Hand cut chips	£3.00
Mashed potatoes	£3.00
Garlic potatoes	£3.00

VEGETABLES

Seasonal vegetables	£3.00
Onion Rings	£3.00
Buttered Savoy cabbage	£2.00

SALADS

Mixed salad	£2.50
Caesar salad with crispy bacon	£2.50

Did you know you can now book your table online? Visit www.cobcheshire.co.uk Call 01829 782 277

Cock O' Barton

Available 12noon til 7pm Tuesday to Friday
12noon til 6pm Saturday

• DAY MENU •

NIBBLES & BREADS TO SHARE

Chef's daily home baked bread selection served with extra virgin olive oil and balsamic vinegar	£3.95	Marinated Italian olives marinated in olive oil, herbs and garlic	£3.50	Flatbread and dips homemade humous and creamy chive & garlic dip	£4.95
Garlic flatbread	£4.25	Honey & wholegrain mustard chipolotas	£3.95	Nibbles... <i>platter enough for four</i>	£15.95
Garlic flatbread with cheese	£4.95	Deep fried whitebait with tartar sauce	£5.50	bread, homemade humous and creamy chive & garlic dip, Italian olives, honey & wholegrain mustard chipolotas, whitebait with tartar sauce	

FLATBREADS

£8.50

Freshly grilled flatbread served with your choice of topping and rocket leaf salad.

Stilton, pear & pickled walnuts	Pulled pork with caramelised apple	Roast chicken club sandwich, served on toasted bread
Brunch flatbread, bacon, mushroom, egg and Cheddar	BBQ chicken, spring onion, peppers, topped with melted Cheddar cheese	

SALADS

Feta, sun-blushed tomato and roasted red pepper olive and pinenut dressing	£8.50	Chef's soup of the day with daily baked bread	£4.75	Sausages & creamy mash with red onion gravy	£8.50
Classic chicken Caesar anchovies, crispy bacon, croutons, Parmesan shavings	£9.95	Gratin Normande cream of white onion & cider soup, Cheddar cheese croutons, homemade bread	£5.75	Mushroom, spinach & pistachio linguine Parmesan cream sauce	£8.95
Beetroot & orange cured salmon with sweet mustard & dill dressing and brown bread	£10.50	Homemade Quiche new potatoes & salad	£7.95	Fish & chips local cask ale battered cod, hand cut chips, mushy peas and tartar sauce	£9.95
		Winter Ploughmans duck pate, mature Cheddar, chutney and crusty bread	£8.50	Chicken, chorizo & red pepper linguine	£10.95
				Homemade steakburger in a brioche bun topped with melted cheese, hand cut fries and celeriac, fennel & apple coleslaw	£11.50

DESSERTS

Affogato vanilla ice cream with espresso	£3.95
Backford Belles Ice Cream three delicious scoops of ice cream and sorbet	£4.95
Chocolate and hazelnut slice kumquat compote	£5.75
Spiced orange steamed pudding Cointreau anglais	£5.75
Sticky toffee pudding butterscotch sauce, vanilla ice cream	£5.95
Cheesecake of the day	£5.75

Regional Cheese Board

We are lucky to have so many amazing local cheese producers. In an effort to be fair to them all and provide you with the best we can, our cheese selection changes daily - these cheeses are complemented by a chutney, traditional accompaniments and biscuits.	
Please ask a member of staff for today's cheese selection	
Half Cheese board (Two cheeses)	£4.25
Standard Cheese board (Four cheeses)	£7.25

After Dinner Drinks

Liqueur coffees Your choice of Liqueur combined with coffee and topped with fresh cream.	£4.95
Dessert Cocktails	
Knickerbocker Glory Bacardi Oakheart, Tuaca, strawberry liqueur and cream are shaken together to give our spin on a Knickerbocker Glory!	£5.95
Chocolate Orange Martini Think Terry's chocolate orange in a glass... but with plenty of alcohol!	£5.95
Vodka Espresso A cold coffee 'pick me up' choose flavours of vanilla, hazelnut or simply as it comes	£5.95

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Allergen information

Within our kitchens we do use nuts, eggs, shellfish, milk and gluten containing products and it is impossible to fully guarantee the separation of these items in storage, preparation or cooking. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.

Nut allergies - we cannot safely make any promise regarding 'guaranteed nut-free' meals due to the nature of our business and supply chain cross contamination risks.

Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients and whilst there may be minimal risk of cross contamination we cannot totally guarantee the absence of wheat or gluten, which may therefore affect extremely sensitive sufferers. Please ask your restaurant host to confirm any items you are concerned about.