

**STARTERS**

**Gratin Normande**

Onion and Cider Soup, Cheddar Cheese Croûte and Daily Baked Bread  
£5.25

**Baked Gevrik Goat's Cheese**

Herb & Walnut Crumb with Poached Pear, Pickled Walnuts and Spiced Port Reduction  
£6.50

**Risotto of Spinach and Red Onion**

Perl Las Crumble, Marinated Tomatoes  
£6.95

**Smoked Ham Hock**

Pistachio and Apricot Croquettes, Caramelised Apple Sauce  
£6.95

**Pan Seared Fillet of Mackerel**

Celeriac and Pear Remoulade, Sardine Tapenade  
£7.25

**Potted Duck Rillettes**

Parma Ham, Fig Jam and Orange & Watercress Salad  
£7.50

**Vodka and Chilli Cured Salmon Tartare**

with Cucumber, Capers and Quail's Egg  
£7.95

**Assiette of Hors d'œuvres**

Goat's Cheese & Poached Pear, Smoked Ham Croquette & Apple Purée, Salmon  
Tartare & Cucumber, Duck Rillettes & Fig Jam, Mackerel Escabeche  
£9.95

**MAINS** fish

**CoB Fish & Chips**

Deep Fried in a Local Cask Ale Batter, Hand Cut Chips with Mushy Peas and Tartar  
Sauce

**£13.75**

**Seafood Bouillabaisse**

A Rich Tomato Stew, Flavoured with Saffron, Served with Aioli & Daily Baked Bread

**£14.95**

**Pan Fried Fillets of Seabass**

Spinach & Parmesan Potato Gnocchi, Crispy Fennel Salad

**£15.95**

**Seared Monkfish Cheeks with Curried Mussels**

Bok Choi, Squash Purée and Celeriac Rösti

**£16.95**

**Grilled Whole Plaice with Brown Shrimps**

Salsa Verde, Parsley Potatoes & Market Vegetables

**£17.95**

**CoB 'Surf & Turf'**

Grilled Fillet Steak Medallions, King Prawns & Brown Shrimps in Garlic Butter, Crispy  
Bacon, Potato Fondant and Spinach

**£22.95**

**MAINS** vegetarian

**Sautéed Potato Gnocchi with Wild Mushrooms**

Roast Butternut Squash, Deep Fried Sage Leaves and Parmesan

**£12.95**

**Broccoli and Perl Las Tartlet**

Dauphinoise and Leek Parcel, Sweet Roast Shallots and Baby Watercress

**£12.95**

**MAINS** meat

**CoB Coq au Vin**

Pot Roast Free Range Chicken Breast in a Rich Red Wine Jus Served with Potato Fondant, Savoy Cabbage, Mushrooms, Shallots and Crispy Bacon

**£14.95**

**Grilled Cholmondeley Barnsley Lamb Chop**

Classic Grill Garnish, Hand Cut Chips, Baby Watercress and Mint Sauce

**£15.95**

**Slow Cooked Shoulder of Lamb**

Shredded and Pressed with Dauphinoise Potatoes, Peas and Beans, Parsnip Crisps and a Porcini & Thyme Jus

**£16.50**

**Wild Rabbit Cannelloni**

Sautéed Little Gem Hearts, Crayfish Tails, Provençal Olives and Tomatoes

**£16.50**

**Pork Fillet Saltimbocca Rolled with Sage and Parm Ham**

Served with a Wild Mushroom Risotto and a Calvados Cream Sauce

**£16.95**

**Grilled 28 Day Matured Sirloin Steak**

Classic Grill Garnish, Hand Cut Chips, Baby Watercress and Au Poivre Sauce

**£19.95**

**Grilled 28 Day Matured Rib-Eye Steak**

Classic Grill Garnish, Hand Cut Chips, Baby Watercress and Red Wine Jus

**£21.95**

**DESSERTS**

**Warm Slice of Rich Blackcurrant Bakewell Tart**

Served with a Quenelle of Clotted Cream

**£5.50**

**Sharp Mango and Passionfruit Cheesecake**

with Glazed Raspberries and Sorbet

**£5.50**

**Classic Vanilla Panna Cotta**

with Cointreau and Orange Snaps

**£5.50**

**Praline Mousse**

with Choux Triangles and Butterscotch Sauce

**£5.50**

**Dark Chocolate Tart**

with a Brut Chocolate Chantilly and Crème Anglaise

**£5.50**

**Regional Cheeses from Peter Pappill 'The Cheese Detective'**

with Traditional Accompaniments

**£6.95**

**Mixed Cheshire Farm Ice Cream**

**£4.50**