



LUNCH MENU

RICHARD WOODALL'S CUMBRIAN AIR DRIED HAM

Griddled vegetable salad, rocket leaf & shaved parmesan.

£8.50

FRESH ASPARAGUS & WILD MUSHROOM QUICHE

Anne Connolly's Fedeira cheese. Mixed leaf & pickled mushroom salad, new potatoes.

£8.75

COCK O BARTON 'BIG BOWL' FISH SOUP

Mediterranean style fish & shellfish aromatic tomatoed soup, toasted croutes & rouille.

£8.95

RETRO PRAWN & AVOCADO COCKTAIL

Crab mayonnaise & cucumber, Ray's Morecambe Bay shrimps.

£9.95

SMOKED HADDOCK BRANDADE

Baked smoked haddock, potatoes, cheese, garlic, herbs & cream. Leadgate farm poached egg, coated with Hollandaise sauce.

£8.95

OMELETTE ARNOLD BENNETT

Open omelette topped with creamed smoked haddock, glazed with Hollandaise sauce. Fresh spinach & new potatoes.

£8.95

COCK O BARTON STEAK BAGUETTE

Prime sirloin steak, caramelised onions, thin chips, Dijon mustard mayonnaise. Peter Jones' Wirral watercress & shallot salad.

£10.95

MONKFISH & NEIL'S HOME CURED SMOKED BACON

Warm salad of pan-fried monkfish, butcher Neil's smoked bacon, charred artichoke, sun blushed tomato salad & toasted pine nuts, pesto dressing.

£10.95

CLASSIC GOULASH & LEEK PILAF RICE

Keith's Meadow Bank farm Hereford beef.

£9.50

DEEP FRIED HADDOCK FILLET

Theakston's beer batter, chips & various peas.

£9.50

COACHMAN'S MENU

Available Monday to Saturday 12.00 - 2.30pm & Monday to Friday 6.00 - 7.30pm

STARTERS

Salad of avocado, pear, chicory & roast walnuts, Roquefort dressing.

Salmon mayonnaise, fresh asparagus, baby leaf & cucumber salad.

Soup of the day.

Pressed duo of Cholmondeley Estate Gloucester Old Spot pork. Slow cooked belly & aromatic ham hock, parsley & caramelised apple. Peter Jones' Wirral watercress, grain mustard vinaigrette.

MAINS

Pan roasted seabass fillet, ratatouille, fennel & parmesan cream.

Deemster House mini roast leg of lamb, spring vegetable risotto, rosemary & red wine jus.

Vol au vent of various fish & shellfish, creamed tomato sauce, fresh spinach & new potatoes.

Sun blushed tomato & basil polenta cake, parmesan gratin, ratatouille, courgette frit.

2 COURSES £13.75

PLATTER MENU

CHEF'S DISHES TO SHARE & ENJOY TOGETHER
ALL SERVED WITH DEVONSHIRE'S TRADITIONAL BREAD SELECTION

COCK O BARTON 'RETRO' PUB PLATTER

Keith's Meadow Bank farm Hereford beef filled jacket cottage pie & beefburger with corn relish.
Bailey's Home farm free range mini chicken kiev.
Cholmondeley Estate gammon & fried egg, scampi & chips,
West coast langoustine, butcher Neil's Cumberland sausage & onions.

£23.95

SUMMER PLATTER

Woodhall's ham, Mediterranean style salad, rocket leaf & shaved parmesan.
Fresh asparagus, soft boiled Leadgate farm egg, herb mayonnaise.

Salmon mayonnaise, West coast langoustine, cucumber salad.

Oriental crab "Caesar" salad.

Warm salad of monkfish, charred artichoke, sun blushed tomato, pesto dressing.

Reg's smoked duck, mango baby leaf salad, raspberry dressing.

£24.95

MEDITERRANEAN STYLE PLATTER

Charred artichokes Provençale, monkfish brochette.

Tian of Mediterranean vegetables & buffalo mozzarella, pesto dressing.

Moroccan spiced dried fruit & nut cous cous.

Woodall's air dried ham, Cheshire Smokehouse salami, potato & chive salad.

Pissaladière-onion, anchovy & black olive baguette

Bouillabaise, rouille croute.

£26.95

VEGETARIAN PLATTER

Tian of Mediterranean vegetables & buffalo mozzarella, pesto dressing.

Spiced dried fruit & nut cous cous.

Salad of various pickled mushrooms, rocket salad.

Anne Connolly's Fedeira cheese, charred artichoke & sun blushed tomato salad.

Mango & fresh asparagus, raspberry dressed salad.

Herb mushroom & Kidderton goat's cheese burger.

£22.95

REGIONAL FOOD PLATTER

Great Tasting Meat Company's Gate farm black pudding fritters, mustard mayonnaise.

Duo of pressed Cholmondeley Estate pork.

Cheshire Smokehouse salami, potato salad.

Reg's smoked Goosnargh duck, mango, raspberry dressed baby leaf.

Chris Neve's home smoked trout, celeriac remoulade.

Woodall's Cumbrian air dried ham, Anne Connolly's Fedeira cheese, sun blushed tomato & charred artichoke salad.

£24.95

FISH PLATTER

Oriental crab salad, avocado, pink grapefruit.

Chris Neve's smoked eel, potato & chive salad.

Salmon mayonnaise, fresh asparagus, dill mayonnaise.

Chef's Morecambe Bay potted shrimp.

Smoked haddock & Gruyère quiche.

Seared Loch Fyne scallops, tomato & basil stew.

£25.95

DESSERTS

Rhubarb & ginger bavaois, compot & ice cream, ginger tuile biscuits.

Set lemon cream, almond biscuits, griotte cherry, chocolate sauce.

Classic red berry pudding, liquorice & blackcurrant ice cream.

Coffee crème brûlée, Armagnac Agen prunes, Mocha bean ice cream.

Roast banana, choux bun, banana ice cream, toffee sauce.

Regional cheeses from Peter Pappill 'The Cheese Detective' traditional accompaniments.

All desserts £5.50

Cheese £8.95