



WINE & DINE

STARTERS

Gratin Normande cream of onion and cider soup, topped with croutons & Gruyère cheese and baked in the oven. Served with Devonshire bread.
£4.95

Tian of Mediterranean vegetables and Buffalo Mozzarella, rocket leaf and parmesan salad, Valencian oranges and pesto dressing.
£6.95

Fresh asparagus and free range duck eggs, mixed shiso cress salad, charlotte potato crisps.
£6.95

Terrine of pork knuckle with haricot blanc, baby leaf salad and sauce gribiche.
£6.95

Duo of smoked salmon and Gravadlax, dill potato salad with capers, lemon, horseradish crème fraiche and baby leaf salad.
£7.50

Antipasti plate of chilled, cured and smoked meat and fish selection with charred artichoke salad.
£9.95

Lightly cured beef Carpaccio with Perl Las blue, green peppercorns, shallot, radish and watercress salad.
£8.50

Pan seared scallops, pea mousse & shoots, crispy air dried ham and slow roasted tomato viniagrette.
£10.95

MAINS

MEAT

Herb crusted free range chicken breast, pancetta braised potatoes, served with asparagus and a rich chicken jus.
£14.75

Grilled Barnsley chop, classic grill garnish, big chips, watercress and minted hollandaise sauce.
£15.95

Pan roasted Barbury duck breast, creamed Savoy cabbage, Madeira jus, Lyonnaise potatoes, baby carrots and spiced pear purée.
£17.25

Grilled rib eye steak with dauphinoise potatoes, green beans, grilled tomato, watercress and bearnaise sauce.
£22.25

Pan fried pork cutlet, beetroot gratin, celeriac and apple mash, green beans, Bury black pudding and grain mustard sauce.
£15.50

Roast leg of lamb, crispy confit of shoulder, Provençal canellini beans, baby artichokes and olives with a basil lamb jus.
£16.95

Grilled prime sirloin steak, classic grill garnish, big chips, watercress and au poivre sauce.
£19.95

FISH

Cock O Barton fish & chips, deep fried haddock in Theakston's batter, chips, various peas and tartar sauce.
£13.75

Pan roast seabass fillet with olive oil pomme purée, sweetcorn and smoked bacon velouté, fresh clams and broccoli florets.
£16.95

Classic grilled half lobster thermidor, parmesan and herb gratin, grilled charlotte potatoes with charred artichoke and rocket leaf salad.
£23.95

VEGETARIAN

Sunblushed tomato and mascarpone risotto cakes, stuffed with Buffalo Mozzarella, served with rocket & baby leaf salad and pesto dressing.
£13.50

Baked spiced pollock loin, curried mussels, pilau rice with mango & green chilli chutney.
£15.95

Grilled tuna loin with pea, prawn and marjoram risotto, wilted baby gem lettuce, roasted red pepper & anchovy sauce.
£17.95

Croquant of spinach, goats cheese and red onion, dauphinoise potatoes, seasonal vegetables and toasted almonds.
£13.50

CHEF IS PROUD TO OFFER REGIONAL & LOCAL PRIME BEEF AGED FOR 4 WEEKS & DEEMSTER HOUSE LAMB, WISALL.

ALL OUR MAIN COURSES ARE COMPLEMENTED BY SEASONAL VEGETABLES. SHOULD YOU REQUIRE A SIDE ORDER PLEASE REQUEST, £ 3.00 PER ITEM. A SELECTION OF DEVONSHIRE BREAD, £1.75.

DESSERTS

Hot chocolate brownie, griotte cherries, chocolate sauce and pistachio ice cream.

Lemon and raspberry crème brûlée, lemon sorbet and raspberry sauce.

Cheshire strawberries set in a champagne jelly, white chocolate ice cream and candied lime zest.

Caramel & pecan praline panna cotta with vanilla poached pears.

All desserts £5.50

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

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

Cheese £7.95



LUNCH MENU

AVAILABLE TUESDAY TO SATURDAY 12.00 - 6.00PM

GRATIN NORMANDE

Cream of onion and cider soup, topped with croutons & Gruyère cheese and baked in the oven. Served with Devonshire bread.
£4.95

OMELETTE ARNOLD BENNETT

Topped with smoked haddock and Hollandaise sauce, with spinach and herbed charlotte potatoes.
£8.95

THE 'COB' BRUNCH

Black pudding, sautéed new potatoes, air dried ham, poached egg and Hollandaise sauce.
£9.95

TUNA CAESAR

Grilled loin of tuna with a classic Caesar salad.
£9.95

CHESHIRE CHEESE, ASPARAGUS AND WALNUT QUICHE

Waldorf salad and herbed charlotte potatoes.
£7.50

WELSH RAREBIT TOPPED POLLOCK LOIN

Basil crushed potatoes and tomato & rocket leaf salad.
£9.25

COCK O BARTON STEAK BAGUETTE

Prime sirloin steak, caramelised onions, chips, Dijon mustard mayonnaise, watercress & shallot salad.
£9.95

CHARGRILLED CHICKEN BREAST

Marinated in paprika and served with chips and mixed salad.
£9.50

FISH AND CHIPS

Theakston's beer battered haddock fillet with chips, mushy peas and tartare sauce.
£9.50

MARINADED GREEK OLIVES (for two)

Served with Devonshire bread, balsamic and olive oil.
£4.50

BOWL OF CHIPS

£3.00

A SELECTION OF DEVONSHIRE BREAD.

£1.75

COACHMAN'S MENU

AVAILABLE WEEKDAYS 12.00 - 2.30PM & 6.00 - 7.00PM

STARTERS

Chef's soup of the day, served with Devonshire bread.

Ham hock terrine, piccalilli and baby leaf salad.

Salmon gravadlax, sweet mustard sauce and dill potato salad.

Duo of melon and strawberry cocktail with elderflower syrup.

MAINS

Mini roast leg of lamb, Provençal cannellini beans, basil and olives.

Grilled seabass fillet, anchovy and caper gremolata, olive oil pomme purée and broccoli florets.

Sun blushed tomato & mascarpone risotto and rocket leaf salad.

Pan fried breaded pork escalope, celeriac & apple mash, green beans and grain mustard sauce.

2 COURSES £13.75

PLATTERS

LARGE SHARING PLATTERS FOR TWO
ALL SERVED WITH DEVONSHIRE'S TRADITIONAL BREAD SELECTION

COCK O BARTON 'RETRO' PUB PLATTER

British beef filled jacket cottage pie, beefburger with corn relish, free range mini chicken kiev, Cholmondeley Estate gammon and fried egg, scampi & chips, butcher Neil's Cumberland sausage & onions.
£24.95

MEDITERRANEAN PLATTER

Tian of Mediterranean vegetables and Buffalo Mozzarella, mixed olives and balsamic, beef Carpaccio and parmesan shavings, garlic prawn Caesar salad, air dried ham and melon salad, Moroccan style cous cous, tzatziki and slow cooked crispy lamb shoulder.
£25.95

PLOUGHMAN'S PLATTER

Ham hock terrine and piccalilli, cheddar cheese and pickled onions, chicken liver pâté, herring rollmops, Cheshire cheese, asparagus & walnut quiche and Waldorf salad, smoked mackerel and horseradish crème fraiche.
£23.95

FISH PLATTER

Smoked salmon & dill potato salad, sweet and sour cured herring, steamed curried mussels, grilled tuna and Caesar salad, salmon gravadlax and sweet mustard sauce, fish goujons and tartare sauce.
£25.50

NOT AVAILABLE FRIDAY & SATURDAY EVENING.

Celebrating Cheshire's Year of Gardens 08



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Gardens
of
Distinction

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