

The Cowshed

Dinner menu

Although we take steps to prevent the unintended presence of allergenic ingredients in our food, we are unable to guarantee that our food is entirely allergen free. Please tell us about any allergies you may have at the time of ordering so we can advise you of the ingredients used in each dish. Our dishes may contain hidden ingredients not listed on the menu.

To share

Warmed rustic ciabatta with extra virgin olive oil and balsamic vinegar	£4.50
A selection of green and black Mediterranean olives	£3.50

Starters

Roasted leek and potato soup with sourdough and salted butter	£6.95
Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze	£7.25
Pan fried black pudding topped with a poached egg, smoked bacon bits and a rich honey and mustard cream sauce	£8.95
Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta	£12.50
Box baked camembert to share with red onion chutney and baked rustic ciabatta	£14.50
Salmon fishcake with dressed leaves and homemade lemon and tarragon infused mayo	£8.95
Tomato and garlic bruschetta with fresh basil and balsamic dressing	£7.25
Courvoisier and chicken liver parfait with toasts and red onion chutney	£7.25

For the children

Chicken goujons with peas and Cowshed chunky chips	£8.00
Fish goujons with peas and Cowshed chunky chips	£8.00
Tomato and Mediterranean vegetable pasta	£8.00

Mains

Braised shoulder of beef with garlic and chive mash, buttered leeks, baby carrots, and a rich red wine jus	£18.50
Pan seared seabass fillets with roasted courgette and red pepper, crispy sauteed potatoes, and a champagne cream sauce	£19.95
Pan roasted pork belly with mustard mash, creamed kale, crackling and a sticky cider sauce	£18.95
Parma ham wrapped pan roasted chicken breast with breaded potato cake, wild mushrooms and a rich brandy and smoked bacon cream sauce	£17.95
Sun blushed tomato and Mediterranean vegetable fusillini pasta with crispy garlic bread	£14.95
Beer battered haddock with Cowshed chunky chips, pea puree, and a homemade tartare sauce	£15.95
Cowshed prime cut 6oz beef burger with crispy honeyed ham and seeded brioche bun, finished with a homemade burger sauce, served with Cowshed chunky chips	£15.95
Pan seared 8oz beef fillet with sautéed mushrooms, roasted tomato, crispy onion rings, Cowshed chunky chips and a red wine or pepper sauce	£32.95
Pan seared 10oz beef sirloin with sautéed mushrooms, roasted tomato, crispy onion rings, Cowshed chunky chips and a red wine or pepper sauce	£29.95
Caesar salad with grilled chicken breast, homemade dressing and crispy garlic ciabatta	£14.25

Sides

Cowshed chunky chips	£4.00
Cowshed <i>posh</i> chunky chips, finished with truffle oil and parmesan shavings	£4.95
Cheese and bacon topped Cowshed chunky chips	£5.50
Sweet potato fries	£4.00
Roasted root vegetables	£4.00
Garlic ciabatta bread	£4.50
Cheesy garlic ciabatta bread	£5.50

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Puddings

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Cowshed mango and passionfruit cheesecake with a zingy passionfruit gel and lemon curd ice cream	£7.00
Cowshed black forest chocolate brownie with steeped cherries, chocolate sauce, cherry crumble ice-cream and honeycomb crumb	£7.00
Trio of Cheshire Farm Dairy ice creams with fruit coulis	£7.00
Cowshed waffle with toffee sauce, chocolate sauce, roasted hazelnuts and Ferrero rocher ice cream	£7.00
Affogato – a shot of hot espresso, vanilla ice cream, amaretto and crushed amaretti biscuits	£7.00
Cowshed apple crumble with toffee sauce and vanilla ice cream	£7.00
Lemon posset with lemon curd, raspberry compote and lavender shortbread	£7.00