

The Cowshed

Lunch menu

Two Courses £20 Three Courses £25

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

Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves,
parmesan shavings and a balsamic glaze

Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta (£4 supplement)

Box baked camembert to share with red onion chutney and baked rustic ciabatta
(2 starters)

Tomato and garlic bruschetta with fresh basil and balsamic dressing

Chicken liver parfait with toasts and red onion chutney

Mains

Braised shoulder of beef with garlic and chive mash and buttered leeks

Pan roasted chicken breast with creamy mash,
wild mushrooms and a rich brandy and smoked bacon cream sauce

Sun blushed tomato and Mediterranean vegetable fusillii pasta with crispy garlic
bread

Beer battered haddock with Cowshed chips and peas

Cowshed prime cut 6oz beef burger with seeded brioche
bun, finished with a homemade burger sauce, served with Cowshed chunky chips

Caesar salad with grilled chicken breast, homemade dressing and crispy garlic
ciabatta

Sirloin steak sandwich on rustic ciabatta with caramelized onions, mushrooms and smoked
applewood cheese with chips and a choice of pepper, red wine or smoked bacon sauce

Salmon fishcake with dressed leaves and herby mayonnaise

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

Puddings

Cowshed mango and passionfruit cheesecake with a zingy passionfruit gel and lemon curd ice cream

Cowshed black forest chocolate brownie with steeped cherries, chocolate sauce, cherry crumble ice-cream and honeycomb crumb

Trio of Cheshire Farm Dairy ice creams with fruit coulis

Cowshed waffle with toffee sauce, chocolate sauce, roasted hazelnuts and Ferrero rocher ice cream

Affogato – a shot of hot espresso, vanilla ice cream, amaretto and crushed amaretti biscuits

Cowshed apple crumble with toffee sauce and vanilla ice cream

Lemon posset with lemon curd, raspberry compote and lavender shortbread