

THE COWSHED

Sunday Lunch

Two Courses £25

Three Course £30

To Start

Warmed ciabatta with extra virgin olive oil and balsamic vinegar £4.50

A selection of green and black Mediterranean olives £4.00

Starters

Roasted leek and potato soup with warmed ciabatta

Chicken liver and Courvoisier parfait with toasted croutes and red onion chutney

Creamy garlic mushrooms with toasted ciabatta, truffle dressed leaves and parmesan shavings

Pan fried black pudding with poached egg, smoked bacon bits and a rich honey and mustard cream sauce

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

Box baked camembert with red onion chutney and oven baked ciabatta

(to share – 2 starters)

Tomato bruschetta with balsamic dressing

Mains

Served with Crispy roast potatoes and vegetables

Pan seared chicken breast with a smoked bacon and mushroom cream sauce

Roast topside of beef with Cowshed Yorkshire pudding and pan gravy

Roast leg of pork with stuffing, crackling and a honey and mustard sauce

Pan seared seabass fillets with red pepper, courgette, sautéed potatoes and a champagne cream sauce

Roasted tomato and Mediterranean vegetable fusillini with toasted garlic ciabatta

Puddings

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

Cowshed apple crumble with toffee sauce and vanilla pod ice cream

Trio of Cheshire farm dairy ice creams

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

Cowshed mango cheesecake with a passion fruit gel and lemon curd ice cream

Cowshed waffle with choc sauce, toffee sauce toasted hazelnuts and Ferrero rocher ice cream

Lemon posset with raspberry compote and lavender shortbread

Children

Two Courses £12.50

Roasted tomato and Mediterranean vegetable fusillini with toasted garlic ciabatta

Chicken goujons and chips

Haddock goujons and chips

Small roast dinner
