

# The Cowshed

## To Share

Warmed rustic ciabatta with extra virgin olive oil and balsamic vinegar	£6.00
A selection of green and black Mediterranean olives	£5.50

## Starters

Roasted parsnip and apple soup with parsnip crisps, sourdough and salted butter	£7.50
Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze	£8.50
Pan grilled king prawns in garlic, ginger and chilli butter with crispy ciabatta	£13.00
Box baked camembert to share with red onion chutney and baked rustic ciabatta	£16.50
Grilled goat's cheese salad with pickled beetroot, sundried tomatoes and a balsamic dressing	£8.50
Courvoisier and chicken liver parfait with toasts and red onion chutney	£9.00
Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam	£9.00

## Mains

Braised shoulder of beef with buttery mash, braised red cabbage , roasted carrots and a rich red wine jus	£23.50
Pan seared seabass fillets with salty buttered leeks, crispy sauteed potatoes, and a champagne cream sauce finished with parmesan and truffle oil	£25.00
Pan roasted pork belly with wholegrain mustard mash, honey roasted carrots, creamed cabbage, sweet apple and sage pure and a honey and mustard jus	£24.50
Parma ham wrapped chicken breast with wild mushroom, spinach, breaded potato cake, and a madeira sauce	£23.50
Winter squash and leek risotto truffle drizzle, parmesan dressed leaves and garlic croutes	£17.95
Pan roasted duck breast with dauphinoise potatoes, garlic French beans, and a port and redcurrant reduction	£28.50
Pan seared 10oz beef sirloin with sautéed mushrooms and tomatoes, caramelised onion and celeriac puree, crispy onion rings, skin on chips and a red wine or pepper sauce	£33.95
Pan seared 8oz beef fillet with sautéed mushrooms and tomatoes, caramelised onion and celeriac puree, crispy onion rings, skin on chips and a red wine or pepper sauce	£36.95
Wild mushroom and leek parpadelle, goat's cheese, pine nuts, garlic bread	£18.95
Cowshed burger on seeded brioche, leaves, tomato, Cowshed burger sauce, gherkins and fries	£19.00

## Sides

Cowshed skin-on chips	£5.00
Cowshed <i>posh</i> skin-on chips, finished with truffle oil and parmesan shavings	£7.00
Cheese topped Cowshed skin-on chips	£7.00
Sweet potato fries	£5.00
Roasted root vegetables	£5.50
Garlic ciabatta bread	£5.50
Cheesy garlic ciabatta bread	£6.50
Cowshed Fries	£6.50

## Puddings

Cowshed mulled wine cheesecake with mince pie ice cream	£8.50
Rich chocolate tart with chocolate sauce, steeped cherries, cherry ice-cream and honeycomb crumb	£8.50
Trio of Cheshire Farm Dairy ice creams with fruit coulis	£8.00
Affogato – a shot of hot espresso, vanilla ice cream, amaretto and crushed amaretti biscuits	£8.00
Cowshed apple crumble with toffee sauce and vanilla ice cream	£8.00
Lemon posset with lemon curd, winter berry compote and lavender shortbread	£8.00
Apricot and golden syrup sponge with vanilla custard	£8.00

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 or dietary requirements 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.