

The Cowshed

Lunch Menu

Two courses £27 Three courses £35

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.

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 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 (£5 supplement)

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

Chicken liver parfait with toasts and red onion chutney

Mains

Braised shoulder of beef with buttery mash, braised red cabbage,
roasted carrots, and a rich red wine jus

Parma ham wrapped chicken breast with wild mushroom and spinach, mash and Madeira sauce

Roasted winter squash risotto with truffle drizzle, parmesan,
leaves and crispy garlic bread

Oven roasted hake fillet with sauteed potatoes, buttered leeks
and a rich champagne cream sauce

Wild mushroom and leek parpadelle, goat's cheese, pine nuts, garlic bread

Chicken and beaded brie toasted ciabatta, cranberry sauce and fries

Sirloin steak ciabatta, red onion chutney, mushrooms, smoked cheddar and fries with red wine or
pepper sauce

Chicken caesar salad with garlic bread

Beef burger, seeded brioche, lettuce, tomato, gherkins, home made burger sauce and fries

Sides

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

Puddings

Cowshed mulled wine cheesecake with mince pie ice cream

Cowshed rich chocolate tart with steeped cherries, chocolate sauce, cherry ice-cream and honeycomb crumb

Trio of Cheshire Farm Dairy ice creams with fruit coulis

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, winter berry compote and lavender Shortbread

Apricot and golden syrup sponge with vanilla custard