

# The Cowshed

## Dinner Menu

### Starters

Warmed rustic ciabatta with extra virgin olive oil and balsamic vinegar	£ 6.50
A selection of green and black Mediterranean olives	£ 5.50
Roasted parsnip and apple soup with sourdough and salted butter	£ 7.50
Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze	£ 8.50
Halloumi Fries with tomato and chilli jam	£ 8.50
Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta	£ 13.00
Box baked camembert to share with baked rustic ciabatta and a spiced cranberry and orange chutney	£ 16.50
Chicken liver parfait with toasts and a spiced cranberry and orange chutney	£ 9.50
Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam	£ 9.00
Breaded chicken strips with a zesty lime and Cajun infused mayonnaise	£ 9.00
Poached egg topped black pudding with smoked bacon pieces and a honey and mustard cream sauce	£ 9.50

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.

## Mains

Braised shoulder of beef with buttery mash, braised red cabbage, roasted carrots, and rich jus	£ 24.50
Cowshed crispy chicken Caesar salad with crispy ciabatta croutons and garlic bread	£ 17.00
Beef burger, seeded brioche, lettuce, tomato, gherkins, home-made burger sauce and fries	£ 19.00
Parma ham wrapped pave of turkey breast with a port and prune stuffing, creamy mash, honeyed parsnip and a rich turkey jus	£ 24.50
Pan seared seabass fillets with a red pepper and courgette medley, crispy sauteed potatoes, and a champagne cream sauce finished with parmesan and truffle oil	£ 27.00
Cowshed braised beef and ale pie with puff pastry, buttery mash and garden peas	£ 18.50
Pan seared 10oz 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	£ 38.95
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	£ 35.95
Oven roasted duck breast with dauphinoise potatoes, garlic French beans, and a port jus	£ 29.50
Cowshed vegetable moussaka with dressed leaves and baked crusty bread	£ 17.95
Pan roasted pork belly with black pudding croquette, honey roasted carrots, Green bean medley, sweet apple and sage puree and a sticky cider sauce	£ 25.50

## Sides

Cowshed skin-on chips	£ 5.00
Cowshed seasoned Fries	£ 6.50
Cowshed <i>posh</i> skin-on chips with truffle oil and parmesan	£ 7.00
Cheese topped Cowshed chips	£ 7.00
Sweet potato fries	£ 5.00
Roasted root vegetables	£ 5.50
Onion Rings	£ 5.00
Garden salad	£ 5.00
Garlic ciabatta bread	£ 5.50
Chipolatas	£ 7.50

## Puddings

Cowshed mulled wine cheesecake with mince pie ice cream	£ 8.50
Cowshed brownie with steeped cherries, honeycomb, chocolate sauce, and cherry ice-cream	£ 8.50
Trio of Cheshire Farm Dairy ice creams with fruit coulis	£ 8.00
Affogato – a shot of hot espresso, mocha coffee bean ice cream, amaretto and crushed amaretti biscuits	£8.00
Cowshed apple crumble with salted toffee sauce and vanilla ice cream	£ 8.00
Lemon posset with lemon curd, winter berry compote and lavender shortbread	£ 8.00
Belgium banoffee waffle with fresh banana, salted caramel sauce, crushed praline and vanilla ice cream	£ 8.00
Boozy Christmas pudding with brandy custard and Cranberry compote	£ 8.00
Selection of cheeses with cheese crackers and a spiced cranberry and orange chutney	£12.00