

Lunch at The Cowshed

One Course £22 Two courses £29 Three courses £36

To Start

Warmed 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, sourdough and salted butter

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

Courvoisier and chicken liver parfait with toasts and a spiced cranberry and orange chutney

Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam

Halloumi Fries with tomato and chilli jam

Breaded chicken strips with a zesty lime and Cajun infused mayonnaise

Goats cheese salad with sundried tomatoes and olives

Mains

Pan roasted parma ham wrapped chicken breast with creamy mash and a brandy cream sauce

Cowshed braised beef and ale pie with puff pastry, buttery mash and garden peas

Oven roasted smoked hake fillet with sautéed potatoes, red pepper and courgette medley, champagne cream sauce, parmesan and truffle oil drizzle

Cowshed vegetable moussaka with dressed leaves and baked crusty bread

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

Steak ciabatta with mushrooms, red onion chutney and fries

Cowshed chicken ceasar salad with garlic bread

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

Sides

Cowshed chunky chips £5.00

Cowshed *posh* chunky chips, finished with truffle oil and parmesan shavings £7.00

Smoked cheese topped Cowshed chunky chips £7.00

Sweet potato fries £5.00

Roasted root vegetables £5.50

Garlic ciabatta bread £5.50

Puddings

Cowshed raspberry cheesecake with ginger biscuit crumb and raspberry ripple ice cream

Cowshed brownie with steeped cherries, chocolate sauce, honeycomb and cherry ice-cream

Trio of Cheshire Farm Dairy ice creams with fruit coulis

Cowshed apple crumble with salted toffee sauce and vanilla ice cream

Lemon posset with lemon curd, Winter berry compote and lavender shortbread

Belgium banoffee waffle with fresh banana, salted caramel sauce, crushed praline and vanilla ice cream

Affogato – a shot of hot espresso, mocha coffee bean ice cream, amaretto and crushed amaretti biscuits