



DINNER MENU

For the table

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 crispy croutons
£5.50

Creamy garlic mushrooms with toasted brioche and parmesan shaving
£6.95

Box baked camembert to share with oven baked ciabatta and a red onion chutney
£14.50

Chicken liver parfait with melba toasts and red onion chutney
7.50

Pan fried black pudding topped with a poached egg, smoked bacon bits and a
honey and mustard sauce
£7.50

Pan seared tiger prawns with garlic and chilli butter and dipping ciabatta
£10.50

Cowshed prawn cocktail with leaves and granary bread
£6.95

Breaded brie with cranberry compote
£6.50

Steaks

Choose from one of our prime cut of English beef:

Fillet	8 oz	£26.95
Sirloin	9 oz	£22.95
Rib-Eye	10 oz	£24.95

All our steaks are served with cowshed hand-cut chips, roasted vine tomatoes, pan fried mushrooms, crispy onion rings and a choice of sauce

Pepper - Red wine - Bacon & Mushroom

Stilton Top £2.00

Rossini Topping (toasted croute and parfait) £3.00

Mains

Wild mushroom and leek risotto finished with truffle oil and parmesan shavings
£14.95

Ginger beer braised pork belly with, creamed kale, wholegrain mash and a cider reduction
£17.50

Pan seared seabass fillets with sauteed new potatoes, green beans and a champagne cream sauce
£17.95

Braised shoulder of beef with creamy mash, buttered leeks and a rich red wine gravy
£15.95

Pan seared parma ham wrapped chicken breast with dolcelatte, breaded potato cake, red onion chutney, buttered leeks and a red wine jus
£16.95

Braised lamb shank with sweet potato mash, roasted beetroot and a rich red wine gravy
£19.50

Sides

Cowshed chunky hand cut Chips £4.00

'Posh' Hand cut chips (topped with parmesan and truffle oil) £4.95

Sweet potato fries £4.00

Roasted root vegetables £4.00

Puddings

£6.50

Cowshed cherry and amaretto cheesecake with cherry crumble ice cream

Cowshed rich chocolate tart with salted caramel ice cream

Trio of Cheshire Farm Dairy ice creams

Lemon posset with lemon curd, berries and lavender shortbread

Cowshed crepe with strawberries, chocolate sauce and Chantilly cream

Cowshed apple crumble with vanilla ice cream and toffee sauce

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

Tea & Coffee

Tea	£1.95
Americano	£2.60
Cappuccino	£2.95
Latte	£2.95
Hot Chocolate	£2.95
Earl Grey	£1.95
Camomile Tea	£1.95
Green Tea	£1.95
Peppermint Tea	£1.95

Some of our dishes may contain hidden ingredients. If you have any allergies or intolerances please ask a member of staff to prevent any misunderstanding