



## **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 parsnip and apple soup with parsnip crisps and 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

Jack Daniels Glaze - Stilton Top £2.00

Add a toasted croute and parfait top £3.00

## Mains

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

Ginger beer braised pork belly with creamed savoy cabbage, roasted baby carrots,  
wholegrain mash and a cider reduction  
£17.50

Pan roasted Gressingham duck breast with dauphinoise potatoes, braised red  
cabbage and a rich port jus  
£19.25

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

Braised shoulder of beef with creamy mash, buttered leeks and a roasted shallot  
and red wine gravy  
£14.95

Pan seared pave of turkey with sautéed sprouts, honey roasted parsnips, pork and  
prune stuffing, buttery mash and a rich sherry reduction  
£16.95

## 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 ammeretto cheesecake with cherry crumble icecream

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

Boozy Christmas pudding with brandy sauce and cranberry compote

Cowshed crepes with mincepie cream and orange syrup

Cowshed tiramisu

Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream

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

## **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