



the
cowshed
restaurant

Lunch Menu

A little fizz..

Glass of Prosecco
£6.95 (200ml)

Kir Royale (Prosecco)
£8.50

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

Chicken liver parfait with red onion
chutney and melba toasts

Roasted leek and potato soup with
croutons

Creamy garlic mushrooms with
toasted brioche and parmesan
shaving

Cowshed prawn cocktail with leaves
and granary bread

Warmed goats cheese salad with
olives and sundried tomatoes

Box baked camembert to share with
oven baked ciabatta and
A red onion chutney
£4 Supplement

Pan seared tiger prawns with garlic
and chilli butter and dipping ciabatta
£4 Supplement

Breaded brie with leaves and
cranberry compote

Mains

Pan roasted chicken breast with creamy mash and a smoked bacon and wild mushroom sauce

Grilled salmon fillet with sautéed potatoes and a bourduran sauce

Roasted leek and wild mushroom risotto finished with truffle oil and parmesan shavings

Braised shoulder of beef with creamy mash, buttered leeks and red wine and shallot gravy

For a little extra

(£4.00)

Braised lamb shank with creamy mash, buttered leeks and red wine and shallot gravy

Pan seared seabass fillets with sautéed new potatoes and a champagne cream sauce

Sirloin or ribeye steak with oven roasted cherry tomatoes, chunky chips and a choice of the following sauces

*Peppercorn

*Red wine

*Smoked bacon and wild mushroom

Add a stilton top to your steak
For £2.00

Sides

Cowshed Chunky Hand cut Chips
£4.00

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

£4.95

Sweet Potato fries

£4.00

Puddings

Cowshed vanilla and amaretto cheesecake with cherry compote and 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, winter berries and lavender shortbread

Cowshed apple crumble with vanilla ice cream and toffee sauce

Affogato – one scoop of vanilla ice cream, a shot of amaretto and espresso coffee on crushed amaretti biscuit

Two Courses £16.99

Three Courses £22.99

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