



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

Courgette, roasted garlic and brie
soup with croutons

Creamy garlic mushrooms with
toasted brioche and parmesan
shaving

Chicken liver parfait with melba toasts
and a red onion chutney

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

Thai salmon fishcakes with leaves and
sweet chilli dressing

Mains

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

Grilled salmon fillet with sautéed potatoes and a bourdurian sauce

Roasted butternut squash 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)

Slow roasted lamb shank with sweet potato mash and a redcurrant and thyme jus

Pan seared seabass fillets with crushed 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 and shallot

*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 raspberry and marshmallow cheesecake with berry white chocolate, raspberry and orio ice cream

Cowshed rich chocolate brownie with Ferrero Rocher ice cream

Trio of Cheshire Farm Dairy ice creams

Lemon posset with lemon curd, winter berries and lavender shortbread

Cowshed crepes with Strawberries, Chantilly cream, crushed praline and chocolate sauce

Two Courses £14.99

Three Courses £19.99

MENUS ARE SUBJECT TO DAILY CHANGES. PLEASE CHECK WITH RESTAURANT FOR EXACT MENUS