



Sunday Lunch

Two Courses £21.95 Three Courses £26.95

To Share

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

Creamy garlic mushrooms with toasted brioche and parmesan shavings

Box baked camembert to share, oven baked ciabatta and a
Red onion chutney (2 starters) (£4 Supplement)

Pan seared tiger prawns in garlic and chilli butter with dipping ciabatta
(£4 supplement)

Cowshed prawn cocktail with leaves and granary bread

Chicken liver parfait with toasted croute and pineapple and chilli chutney

Breaded brie with cranberry compote

Goats cheese salad with olives and sundried tomatoes

Mains

Served with crispy roast potatoes, and vegetables

Roast topside of beef with Cowshed Yorkshire pudding, roast potatoes and pan gravy

Roast leg of pork with stuffing, crackling, and a honey and mustard sauce

Braised lamb shank with a rich red wine gravy (£2 supplement)

Grilled salmon fillet with sautéed potatoes and a bourduran sauce

Roasted chicken breast with a smoked bacon and wild mushroom sauce

Wild mushroom and leek risotto finished with leaves, truffle oil and parmesan shavings

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

Puddings

Cowshed cherry and amaretto 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

Cowshed apple crumble with toffee sauce and vanilla ice cream

Cowshed crepe with strawberries, chocolate sauce and Chantilly cream

Affogato – A shot of hot espresso, amaretto and crushed amaretti biscuits