



## **Sunday Lunch**

### **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**

Courgette, roasted garlic and brie 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)

Chicken liver parfait with melba toasts and red onion chutney

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

Cowshed prawn cocktail with leaves and granary bread

Thai fishcakes with leaves and a sweet chilli dressing

## **Mains**

### **Served with vegetables**

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

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

Slow roasted lamb shank with a redcurrant and thyme jus

Pan seared seabass fillets with crushed new potatoes and a champagne cream sauce (£2 Supplement)

Grilled salmon fillet with sautéed potatoes and a bourduran sauce

Roasted chicken breast with a wild mushroom and bacon sauce

Leek and courgette crumble with beetroot salad and a cream cheese sauce

## **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

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

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

Two Courses £19.95 Three Courses £24.95

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