

The Cowshed

Dinner Menu

Starters

Warmed rustic ciabatta with extra virgin olive oil and balsamic vinegar	£ 6.00
A selection of green and black Mediterranean olives	£ 5.50
Roasted leek and potato soup with sourdough and salted butter	£ 7.50
Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze	£ 8.50
Halloumi Fries with tomato and chilli jam	£ 8.50
Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta	£ 13.00
Box baked camembert to share with red onion chutney and baked rustic ciabatta	£ 16.50
Chicken liver parfait with toasts and red onion chutney	£ 9.00
Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam	£ 9.00
Panko breaded thai fishcake with sweet chilli dressing	£ 9.00
Grilled goats cheese salad with pickled beetroot and sundried tomatoes	£ 8.50
Breaded chicken strips with chorizo mayonnaise	£ 9.00

Although we take steps to prevent the unintended presence of allergenic ingredients in our food, we are unable to guarantee that our food is entirely allergen free. Please tell us about any allergies or dietary requirements you may have at the time of ordering so we can advise you of the ingredients used in each dish. Our dishes may contain hidden ingredients not listed on the menu.

Mains

Braised shoulder of beef with buttery mash, braised red cabbage, roasted carrots, and rich jus	£ 23.50
Cowshed chicken Caesar salad with crispy ciabatta croutons and garlic bread	£ 17.00
Beef burger, seeded brioche, lettuce, tomato, gherkins, home-made burger sauce and fries	£ 19.00
Cowshed battered fish and chips with tartare sauce and pea puree	£ 18.00
Basil oil dressed Greek salad with feta, green pepper and crispy ciabatta croutons	£ 14.00
Cowshed braised beef and ale pie with puff pastry, buttery mash and tender stem	£ 18.50
Pan seared 10oz beef fillet with sautéed mushrooms and tomatoes, caramelised onion and celeriac puree, crispy onion rings, skin on chips and a red wine or pepper sauce	£ 37.95
Pan seared 10oz beef sirloin with sautéed mushrooms and tomatoes, caramelised onion and celeriac puree, crispy onion rings, skin on chips and a red wine or pepper sauce	£ 34.95
Oven roasted duck breast with dauphinoise potatoes, garlic French beans, and a port jus	£ 29.50
Wild mushroom and leek risotto with truffle drizzle and toasted croutes	£ 17.95
Pan roasted pork belly with black pudding croquette, honey roasted carrots, Green bean medley, sweet apple and sage puree and a sticky cider sauce	£ 25.50
Pan seared seabass fillets with buttered leeks, crispy sauteed potatoes, and a champagne cream sauce finished with parmesan and truffle oil	£ 26.00
Parma ham wrapped chicken breast with wild mushroom, spinach, breaded potato cake, and a madeira sauce	£ 23.50

Sides

Cowshed skin-on chips	£ 5.00
Cowshed seasoned Fries	£ 6.50
Cowshed <i>posh</i> skin-on chips with truffle oil and parmesan	£ 7.00
Cheese topped Cowshed chips	£ 7.00
Sweet potato fries	£ 5.00
Roasted root vegetables	£ 5.50
Onion Rings	£ 5.00
Garden salad	£5.00
Garlic ciabatta bread	£ 5.50

Puddings

Cowshed raspberry and white chocolate cheesecake with raspberry pavlova ice cream	£ 8.50
Cowshed salted caramel brownie with steeped cherries, chocolate sauce, and cherry ice-cream	£ 8.50
Trio of Cheshire Farm Dairy ice creams with fruit coulis	£ 8.00
Affogato – a shot of hot espresso, vanilla ice cream, amaretto and crushed amaretti biscuits	£8.00
Cowshed apple crumble with toffee sauce and vanilla ice cream	£ 8.00
Lemon posset with lemon curd, berry compote and lavender shortbread	£ 8.00
Belgium waffle with fresh strawberries, vanilla ice cream and chocolate sauce	£ 8.00