

# The Cowshed

## Lunch Menu

### Starters & Small Dishes

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
Grilled goats cheese salad with pickled beetroot and sundried tomatoes	£ 8.50
Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta	£ 13.00
Box baked camembert with red onion chutney and baked rustic ciabatta	£ 16.50
Chicken liver parfait with toasts and red onion chutney	£ 9.00
Panko breaded Thai fishcake with sweet chilli dressing	£ 9.00
Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam	£ 9.00
Breaded chicken strips with chorizo mayonnaise	£ 9.00

### Ciabatta

Tuna mayonnaise and smoked cheddar melt ciabatta with Cowshed fries	£ 13.00
Chicken mayonnaise toasted ciabatta, with cos lettuce and Cowshed fries	£ 13.00
Sirloin steak ciabatta, red onion chutney, mushrooms, smoked cheddar and Cowshed fries	£ 15.00

### Mains

Braised shoulder of beef with buttery mash, braised red cabbage, roasted carrots, and a rich red wine jus	£ 21.00
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	£ 16.00
Cowshed battered fish and chips with tartare sauce and pea puree	£ 17.00
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

## Sides

Cowshed skin-on chips	£ 5.00
Fries	£ 6.00
Cowshed <i>posh</i> skin-on chips, finished with truffle oil and parmesan shavings	£ 7.50
Cheese topped Cowshed chips	£ 7.50
Sweet potato fries	£ 5.00
Roasted root vegetables	£ 5.50
Onion rings	£ 5.00
Garlic ciabatta bread	£ 5.50
Cheesy garlic ciabatta bread	£ 6.50

## 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

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.