



C O W S H E D

RESTAURANT

To Start

Pan seared scallops, garden pea velouté, crispy pancetta, baby watercress £12.5

Home smoked sea trout, black lemon purée, ciabatta croute, baby watercress £8.5

Braised ham hock terrine, homemade piccalilli, sourdough croute £8

Fillet of beef carpaccio, balsamic, lime & shallot dressing, wild rocket leaves, parmesan £10.5

Butternut and cumin soup, toasted pumpkin seeds, honey crème fraîche £7

Mains

Fillet of seabass, sauce vierge, citrus potatoes, curly kale £18.5

Oven roasted guinea fowl breast, creamed potatoes, fine beans, black olive and tomato jus £18.5

Mimram Valley lamb rump, seasonal salad, farmhouse chips, herb dip £19.5

Tender loin of pork, buttered fondant potato, herbed baby carrots, cider sauce £17.5

Hoisin marinated tofu, sweet chilli stir-fry, dressed leaves £16

Farmhouse Cuts

Bury burger, smoked bacon, cheddar, coleslaw, onion rings, chips £18

Sirloin steak £29

Ribeye steak £30

Chateaubriand (to share) £65

Sauce: Peppercorn / Garlic & herb butter / £3

Sides

Buttered green beans / Roasted carrots / House salad /

Farmhouse chips / Mashed potato /

Tenderstem broccoli, parmesan cheese / £4

Sweet

Trio of chocolate desserts

Milk chocolate crèmeux, white chocolate ice cream, warm dark chocolate tart £8

Roasted black figs, spiced red wine syrup, bitter orange sorbet £8

English apple mousse, brown butter biscuit & dulce de leche £8

Milk toffee tart, liquorice ice cream £7.5

Selection of British cheese, chutney & salted walnuts £9.5