



COWSHED
Steak and Lobster

Starters

Lobster scotch egg £15
Lobster bisque, dill pickled cucumber

Mushroom tart £8.50
BBQ miatake mushroom, smoked egg
yolk, onion, seaweed

Duck liver and madeira parfait £10
Madiera jelly, pineapple granola,
brioche

Mains

Baked celeriac risotto £18
Scorched chicory, fine herbs,
pecorino

Salt baked swede en croute £19
Crushed swede, mushroom duxelles,
horse radish

Choose your cut + customise your meal

Steak

8oz fillet £37
10oz Ribeye £35
8oz Hangar Steak £25

Tomahawk for 2 to share £85

Grilled half lobster £35
Whole grilled lobster £70

Chips

Triple cooked chips

Lobster triple cooked chips,
lobster mayonnaise, chives

Beef dripping triple cooked
chips

Sauces

Pink peppercorn sauce
Red wine jus
Bone marrow and black garlic
hollandaise
Café de Paris butter

Salad

Bitter leaf salad, salad cream
Caesar salad
Chopped salad



Sides

Celeriac boulangère, lemon thyme £5

January king cabbage, Café de Paris
butter £5

Crushed swede, horse radish £5

Garlic and herb roast new potatoes £5

Desserts

Chapel down poached rhubarb £9
Greek yoghurt panna cotta, ginger
parkin

Ice cream sundae £9.50
Bitter chocolate brownie, vanilla ice
cream, toffee sauce, whipped cream

Caramel baked apple £8.50
Rum-soaked raisins, crumble, cashew
and vanilla ice cream

Due to the food preparation process, we cannot guarantee our dishes will be prepared in an allergen free environment. Should you have any dietary requirements, please inform your server and we will do our utmost to accommodate you.