



COWSHED

À la carte

Starters

Enjoy some local Sourdough to start the evening

Pork and mushroom pâté
Dill pickled cucumber, date ketchup **D.F, G.F.O**
£8.50

Cornish fishcake
Crème fraîche, curry sauce, grapes, almonds
£8

Pea and confit garlic velouté
Goats curd, croûtons, mint **V, D.F.O, G.F.O**
£7.50

Marinated heirloom tomatoes
Chilled tomato water, nasturtium **V.G, D.F, G.F**
£7.50

Sides

Purple sprouting broccoli, smoked garlic butter **V, G.F**
£5

Herb roasted new potatoes **V, D.F.O, G.F**
£5

Triple cooked chips **V, D.F**
£5

Bitter leaf salad **V.G, D.F, G.F**
£5

Braised peas, gem lettuce **G.F**
£5

Our kitchen garden on site, Towin Greens, provides our chefs with a range of produce & herbs used in many of our dishes.



Mains

Roast rump of Mimram Valley lamb
Spiced Israeli couscous, apricot, ras el hanout roast carrots
£28

Roast creamy carvery chicken breast
Braised English peas, gem lettuce, confit new potatoes **G.F**
£23

Herb roast gnocchi
Charred courgettes, watercress pesto **V.G, D.F.O**
£18

Market fish
£ market price

From the grill

All served with a whiskey glaze, triple cooked chips and dressed bitter leaves
G.F.O D.F.O

10oz ribeye £35

8oz hanger steak £25

Pork cutlet £23

Braised beef short rib £26

Sauces

Red wine jus **D.F, G.F**
Chimichurri **D.F, G.F, V.G**
Pink peppercorn **G.F**
Smoked Garlic Butter **G.F**

As a working farm, we always have the deepest respect for the environment and our natural surroundings.

We strive to source the freshest local ingredients, wherever possible, from our trusted suppliers.

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.

V = Vegetarian V.G = Vegan G.F = Gluten Free G.F.O = Gluten Free On Request D.F = Dairy Free D.F.O = Dairy Free On Request