



SUNDAY LUNCH

SAMPLE MENU

ONE COURSE £16.95 TWO COURSES £22.95 THREE COURSES £28.95

STARTERS

ROAST TOMATO & BASIL SOUP GFO + V
Crusty Bread

QUINOA & SALT BAKED BEETROOT GF
Ewes Curd

CRISPY WHITEBAIT GF+ DFO
Aioli

HAM HOCK TERRINE GFO+ DF
Onion Marmalade & Toasted Bread

HEIRLOOM TOMATO & MOZZARELLA BRUSCHETTA V + DFO

FAMILY FARMHOUSE SUNDAY LUNCH

All Served with Mounds of Crispy Potatoes Roasted in Beef Dripping, Mixed Greens, Braised Red Cabbage, Cheesy Broccoli With Lashings of Homemade Meaty Gravy GFO + DFO

DRY AGED WEST COUNTRY SIRLOIN ROASTED TEXEL LAMB SADDLE (Served Pink)
(Served Pink) W/ BONED & ROLLED BELLY

SLOW ROASTED HAMPSHIRE BOAR PORK BELLY ROASTED HALF CROWN OF CHICKEN

COURGETTE & MIXED NUT ROAST WELLINGTON V

CRISPY PORK CRACKLING £2.50

MAINS

300g RIBEYE STEAK GF+ DF *£10.50 Supplement
Served with your choice of Fat Chips or Mixed Leaves

ROASTED SALMON FILLET GF + DFO
Bearnaise, Dressed Leaves & Fries

DESSERTS

LEMON POSSET GFO
Biscuit Crumbs & Blackberry

APPLE & BLACK CHERRY CRUMBLE GFO
Vanilla Custard

CARROT CAKE
Ginger Toffee Sauce & Vanilla Ice Cream

CHOCOLATE MOUSSE DF + GF
Raspberry Sorbet & Meringue

COTSWOLD CREAM AFFOGATO
Espresso, Vanilla Ice Cream & Cream Liquer

COWSHED CHEESE PLATE *£3.50 Supplement GFO
Selection of Cheeses with Crackers & Red Onion Jam

GF Gluten Free GFO Gluten Free Option V Vegetarian DF Dairy Free DFO Dairy Free Option

Please note a discretionary 10% service charge will be added to your bill for tables of six guests or more. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Please be sure to inform your waiter or waitress of any allergies.

THE COWSHED

RESTAURANT & BUTCHERS

EST. 2009