

*Dinner Menu*

**SMALL PLATES**

*Designed for various appetites and tastes.*

- |                                 |                                   |                                |
|---------------------------------|-----------------------------------|--------------------------------|
| Toad in the Hole 2.75           | Crab Cakes with Chilli Sauce 2.75 | Breaded Goats Cheese 3.00      |
| Farmhouse Pâté 3.00             | Caesar with Fresh Anchovies 2.75  | Mini Roast Vegetable Tart 3.00 |
| Rare Roast Beef and Pickle 3.00 | Smoked Salmon Roullade 3.00       | Stuffed Button Mushroom 2.75   |
| Cowshed Wings 2.75              | Fresh Oyster on Ice 1.50          |                                |

**SIDES**

2.50

- Skinny Fries
- Fat Chips
- Dauphinoise Potatoes
- Cauliflower Cheese
- Roasted Carrots
- Cowshed Salad
- Wilted Green

**DESSERTS**

- Dark Chocolate Rum Pot 6.75
- Fruit Tempura 6.75
- Berry Posset 6.50
- Chocolate and Pecan Brownie, Vanilla Ice Cream and Toffee Sauce 6.75
- White Chocolate Cheesecake 6.50
- Sharing Plate (For 2) 14.50
- Cheeseboard 7.95

Cowshed Early Bird

**£10**  
From 18h00 till 19h00

Monday to Thursday

Come and Enjoy Our 28 Day Dry Aged West Country Homemade Beef Burger or an 8oz Steak with Chips and Salad and a glass of house wine or a pint

*(We kindly require the table back by 19h30)*

**MAINS**

*28 day dry aged West Country Free Range Beef*

**Fillet Steak 6oz** 18.95  
(Price per ounce £3.15)

**Sirloin Steak 8oz** 17.70  
(Price per ounce £2.20)

**Rib Eye Tail Steak 10oz** 18.00  
(Price per ounce £1.80)

**T-Bone Steak 16oz** 21.95

**Surf and Turf Option**

Add King Prawns, Chips and Salad to your Steak 13.50

**SAUCES** 2.30

- Peppercorn
- Béarnaise
- The Cowshed sauce (made at the table)
- Garlic & Herb Butter

*If you would like a larger cut of meat, please ask.*

**MEAT**

The Cowshed Spare Ribs 7.95

The Cowshed Pie 8.50

Slow Braised Lamb Shank with Roasted Sweet Potatoes 14.95

Cowshed Daily Bird (Market Price)

**FISH**

Fish – Please ask for today’s catch! (Market Price)

**VEGETARIAN**

Leek, Potato and Stilton Pie (V) 7.50

Goats Cheese and Roast Pepper Tart with Cowshed Salad (V) 7.50

Vegetarian Burger (V) 6.95

**THE HOT STONE**

The Hot Stone is a meal like no other – a meal where you can choose exactly how you cook your Steak and where every bite is guaranteed to be as hot and delicious as if it were the first.

The Hot stone allows you to cook your steak live at the table. Just the way you like it.

**MENU**

**Trimmed Sirloin Steak 10oz** 25.00

**Fillet Steak 8oz** 27.60

Served with Fat Chips or Skinny Fries, Salad, and 3 Sauces

**WARNING:** The Hot stones are extremely hot! Please do not touch the stone or cook anything apart from your meat. Thanks.

*A lot of what we buy is English and we love to discover good food close by, but with the best will in the world, we can't source everything locally. For us, the important thing is provenance knowing where and how food is produced. We focus on the quality of the farming or production methods and the ethics and integrity of the grower, breeder, or supplier.*