



# THE COWSHED

BAR AND GRILL

## DINNER MENU

(18.00 - 22.00)

### STARTERS

Crab Cakes with Lemon Aioli 6.00

Potted Crayfish Tails, Radish Salad & Lemon 6.50

Buttered Asparagus, with a Poached Egg and Hollandaise Sauce 5.50

Simply 100g of Fresh Scottish Scallops Pan fried in Butter 8.00

Cowshed Sticky Cotswolds Chicken Wings 5.00

Beef Fillet Carpaccio with Parmesan and Rocket 6.00

Warm Chorizo, New Potato & Cherry Tomato 6.00

Fresh Roast Fig & Blue Cheese Salad 6.00

Greek Salad 5.50

### MAINS

#### MEAT

Slow Cooked Pork Belly, Black Pudding, Apricot & Grape Compote with Spring Greens 14.50

The Cowshed Pie 9.50

Rack of Texel Lamb, Salsa Verde with Dauphinoise Potatoes 19.95

Roast Spring Chicken, Crispy Bacon, Wild Mushroom & White Wine Sauce with Vichy Carrots 13.95

Seared Duck Breast, Duck Leg confit Salad 13.95

#### VEGETARIAN

Baby beetroot tart tatin with rocket and Balsamic Roasted Tomatoes (V) 9.50

Portobello Mushrooms Stuffed with Spinach & Ricotta, Red Pepper Coulis (V) 8.50

Aubergine Stack, Goat Cheese Pinenut Crust and Olive Tapenade (V) 8.50

#### FISH

Please ask for today's quay side catch! (Market Price)

A lot of what we buy is British 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.

#### THE COWSHED EARLY BIRD

**£10**

FROM 18h00 TILL 19h00  
(We kindly require the table back by 19h30)

**MONDAY TO THURSDAY  
COME AND ENJOY  
OUR 28 DAY DRY AGED WEST COUNTRY  
HOMEMADE BEEF BURGER  
OR AN 8OZ STEAK WITH CHIPS  
AND A GLASS OF HOUSE WINE OR A PINT.**



# THE COWSHED

BAR AND GRILL

## DINNER MENU

(18.00 - 22.00)

### STEAKS

28 DAY DRY AGED WEST COUNTRY FREE RANGE BEEF

**RUMP STEAK** 350g (approx. 12oz) 15.20  
(Price per 100g £4.30)

**FILLET STEAK** 170g (approx. 6oz) 18.95  
(Price per 100g £11.20)

**SIRLOIN STEAK** 220g (approx. 8oz) 17.80  
(Price per 100g £8.10)

**RIB EYE TAIL STEAK** 280g (approx. 10oz)  
18.20 (Price per 100g £6.50)

**T-BONE STEAK** 450g (approx. 16oz) 21.95

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

#### SAUCES

Peppercorn 1.50

Béarnaise 1.50

The Cowshed Sauce (made at the table) 2.50

Garlic & Herb Butter 1.00

#### SURF AND TURF OPTION

*Additional 13.50*

Add King Prawns, Chips and Salad to your Steak

#### SIDES

Skinny Fries 2.50

Fat Chips 2.50

Dauphinoise Potatoes 3.00

Cauliflower Cheese 3.00

Vichy Carrots 2.50

The Cowshed Salad 3.00

Seasonal Greens 2.50

Roast Field Mushrooms 3.00

### STEAK ON STONE

THE HOT STONE IS UNIQUE TO THE COWSHED  
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.

#### TRIMMED SIRLOIN STEAK

280g (approx. 10 oz)

**22.70**

#### FILLET STEAK

220g (approx. 8 oz)

**24.70**

#### SERVED WITH 3 SAUCES

WARNING: The Hot Stones are extremely HOT! Please do not touch the stone or try to cook anything other than your steak. Thanks.



# C O W S H E A D

BAR AND GRILL

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## DESSERT MENU

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- Hot Chocolate Fondant, Vanilla Ice Cream (20 mn wait) 6.75  
 Tarte au Citron 6.25  
 Raspberry Frangipane Tart 6.75  
 White Chocolate Cheesecake with Strawberries 6.25  
 Crème Brulée with Pecan Shortbread 6.25  
 Poached Peaches with Amaretto Biscuits 6.25  
 Sticky Toffee Pudding 5.95  
 Raspberry & Blackcurrant Sorbet 4.95  
 Cheese board 7.95  
 Sharing Plate (For 2) 14.50

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## DESSERT WINES

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	Glass 125ml	Bottle
60. Moscatel Mistela, La Cartuja / 2007 / Spain / 37.5cl	4.40	12.30
61. Muscat De Beaumes De Venise, La Pigeade / 2008 / France / 37.5cl	5.60	16.00
62. Loupiac, Château Segur de Cros / 2003 / France / 75cl	4.00	20.50
63. Sauternes, La Chapelle de Lafaurie / 2004 / France / 37.5cl	8.40	24.50

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## PORTS

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	Glass 50ml	Bottle
Portal Fine Ruby Port	4.00	40.00
10 Years Tawny Port	5.75	75.00
Port Vintage 1997	7.50	95.00

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## COFFEES, TEAS, DIGESTIVES

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### LIQUEUR COFFEES

Irish Coffee	4.95
Scotch Coffee	4.95
Bailey Coffee	4.95
Cognac Coffee	4.95
Kahlua Coffee	4.95
Cointreau Coffee	4.95

### HOT DRINKS

Espresso	1.00
Double Espresso	2.00
Capuccino	2.50
Latte	2.50
Macchiato	1.20
Hot Chocolate	3.00
<b>Lahloo</b> Tea and Infusion	2.60
English Breakfast, Green Tea, Earl Grey, Guricha, Amber Oolong, Soobacha, Peppermint, Camomille	

### DIGESTIVES

Courvoisier VS	2.80
Remy Martin VSOP	4.00
Cognac Hennessy XO	6.00
Armagnac Sigognac VSOP	4.00
Grappa Raman Dolo	3.50
Baileys	3.50
Chambord	3.00
Disaronno Amaretto	2.50
Drambuie	3.00
Grand Marnier	3.70
Cointreau	3.00

### DIGESTIVES

Ballentines	3.00
Jack Daniel's	2.80
Jameson	2.50
Bowmore 12 Year Old	4.00
Oban	4.00
Macallan 15 Years Old	4.20
Balvenie Double Wood	4.50
Southern Comfort	2.80
Woodford Reserve	3.20
Maker's Mark	3.40