

Dinner Menu

STARTERS

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| Smoked Haddock Fish Cakes with Creamed Leeks 5.50 | Potted Crayfish Tails, Radish Salad & Lemon 6.50 |
| Panfried Squid with Cherry Tomato Mango & Chilli Salsa 6.00 | Fresh Scottish Scallops Panfried in Butter 8.00 |
| Cowshed Sticky Cotswolds Chicken Wings 5.00 | Buttered Asparagus, with a Poached egg and Hollandaise Sauce 5.50 |
| Bath Pig chorizo, New Potato & Cherry Tomato 6.50 | Greek Salad 5.50 |

SIDES

- 2.50
- Skinny Fries
 - Fat Chips
 - Dauphinoise Potatoes
 - Cauliflower Cheese
 - Courgette “à la Provençale”
 - The Cowshed Salad
 - Spring Greens
 - Roast Field Mushrooms

MAINS

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

SAUCES

- Peppercorn 1.50
- Béarnaise 1.50
- The Cowshed Sauce (made at the table) 2.50
- Garlic & Herb Butter 1.00

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

Surf and Turf Option additional 13.50
Add King Prawns, Chips and Salad to your Steak

MEAT

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

The Cowshed Pie 9.50

Barnsley Lamb Chop, Pea & Mint Puree Salsa Verdi with Dauphinoise Potatoes 14.95

Roast Spring Chicken, Crispy Bacon, Wild Mushroom & Red Wine Sauce with Courgette “à la Provençale” 13.95

FISH

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

VEGETARIAN

Asparagus Pea & Gruyere Tart with Hollandaise (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

DESSERTS

- Chocolate & Brandy Mousse with Banana Fritter 6.75
- Sparkling Elderflower Jelly, Vanilla Ice Cream 5.95
- Raspberry Frangipane Tart 6.75
- Rhubarb Fool with Stem Ginger Short Bread 6.25
- Crème Brulée 6.25
- Raspberry & Blackcurrant Sorbet 4.95
- Sharing Plate (For 2) 14.50
- Cheese board 7.95

The Cowshed Early Bird

£10

From 18h till 19h

(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.

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.

The Hot Stone allows YOU to cook YOUR steak at the table, just the way you like it.

MENU

Trimmed Sirloin Steak 280g 22.70
(approx. 10 oz)

Fillet Steak 220g 24.70
(approx. 8 oz)

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.

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.

Please note that this is a sample menu and that from time to time certain dishes or ingredients may become unavailable. All our dishes may contain nuts or nut oil, please be sure to inform your waiter or waitress of any allergies
A discretionary 10% service charge will be added to a table of 8 or more