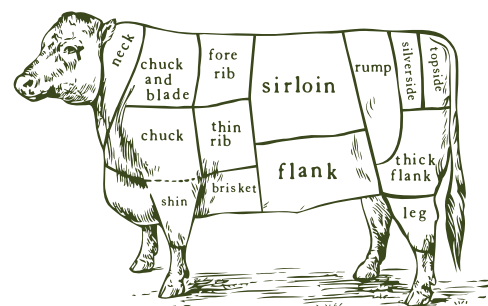




welcome to
Cowshed
Seel St · LPL

A place born from our love of beef, especially steaks. Choose from either one of our favourite steaks on the menu or something from our wonderfully created specials, lovingly prepared by our small but exceptional kitchen team.

We advise how each steak should be cooked; these are beautiful cuts of meat and cooking them any more may (probably will) affect how the steak tastes and its tenderness. Please trust us, well done is not the way forward! If you love beef as much as we do, then you're in the right place.



Want to know what we're up to? Follow us:



cowshedliverpool



Cowshedlpl

GRAZING BITES

More of an appetiser than a starter, something to keep you moooving whilst waiting for your steaks to cook

GARLIC & HERB CROSTINIS (Vv) £4.50

Sun-dried Tomato Hummous, Guacamole.

SESAME HALLOUMI BITES (V) £4.00

Chilli & soy dip.

BILTONG £3.50

Cured beef. Supplied by the Chichester Biltong company.

MACARONI & CHEESE CROQUETTES (V) £4.00

Tomato & jalapeño mayonnaise.

STEAKS

WHAT'S YOUR BEEF?

All steaks are chargrilled and served with a rocket and parmesan garnish
(Add bone marrow for only £1)

FLAT IRON 8oz £10

Comes from the shoulder blade of the cow. A tender and flavoursome cut of beef.

Best served medium rare

Due to the structure of the steak we are unable to serve it past a medium cooking temperature, please ask your server for advice if unsure.

RUMP 8oz £12

Comes from the bovine's backside. Works harder than most other parts of the cow, leading to a greater amount of flavour.

Best served rare /medium rare

RIBEYE 8oz £14

Cut from the fore rib of the cow. The key to its flavour is marbling (little rivers of fat, that run through the beef).

Best served medium rare

THE GREEDY COW(S) £40

Indecisive? Why not try the above 3 steaks on one plate?
Comes with 2 sauces and 2 sides of your choice.

FILLET 8oz £20

From the tenderloin and as suggested, the most tender cut of beef, with little to no fat content.

Best served medium rare/medium

CAULIFLOWER "STEAK" (Vv) £8

Served with a tomato & red onion relish and cauliflower puree.

SAUCES

£2 each, all (V)

PEPPER SAUCE

BLUE CHEESE SAUCE

BÉARNAISE

GARLIC & HERB CREAM

BOURBON BBQ

SIDES

FRIES (Vv) £2.50

SWEET POTATO MASH (V) £3.25

WAFFLES & EGGS (V) £2.50

SAVOY CABBAGE & GREEN BEANS
IN CHORIZO CREAM £3.25

GARLIC MUSHROOMS WITH
TRUFFLE BUTTER (V) £3.25

CARAMELISED BUTTERNUT SQUASH,
RED ONION & PARMESAN (V) £3.50

DESSERTS

BANOFFEE CHEESECAKE £5.50

Caramel sauce.

BREAD & BUTTER PUDDING £6.00

Vanilla custard, crushed pecans.

NUTELLA PANNA COTTA £5.50

Roasted cereal milk, minted chantilly cream.

CHEESEBOARD £8.00

Celery, grapes, biscuits, homemade chutney.

If you have any allergen or dietary requirements, speak to your server who will be happy to discuss.