

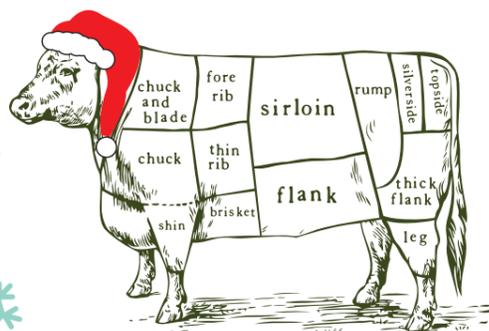


welcome to

Cowshed

Seel St · LPL

Thanks for choosing to dine with us in such uncertain times. Whether it's your 1st time or 10th time, please know that we are doing everything to keep all our customers and staff as safe as possible. With this new (and hopefully short lived) way of life, comes a new challenge on how we operate as a business. Our service may be a little less personable than before but that's not because we're trying to get you out for the next people, it's to limit our close contact with each table and again keep us all as safe as possible! We still love you all but may have to tell you from slightly further away than before! Enjoy your meal and your time with us, we appreciate your business so very much!



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



GRAZING BITES

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

GARLIC & TRUFFLE OIL BREAD WITH CREAMED GOAT'S CHEESE (V) £6.00
Tomato Compote

ROAST TURKEY & STUFFING CROQUETTES £6.25
Cranberry Mayonnaise

SHREDDED DUCK & VEG SPRING ROLL £6.50
Apple & Cinnamon Aioli

BILTONG & JERKY
Cured beef.
Supplied by Kings Elite Snacks.
Choose from the following:

Ribeye flavoured Biltong 35g	£3.25
BBQ Jerky 35g	£3.25
Gold Standard Wagyu Biltong 25g	£3.75
Platinum Edition Wagyu Jerky 25g	£3.75

STEAKS

WHAT'S YOUR BEEF?

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

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.

FLAT IRON 8oz £11
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 £13
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 £15
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) £44
Indecisive? Why not try the 3 steaks to the left on one plate? Comes with 2 sauces and 2 sides of your choice.
For a maximum of 2 people

FILLET 8oz £21
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.

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

SAUCES

£2 each.

PEPPER SAUCE
BLUE CHEESE SAUCE (V)
BÉARNAISE (V)
RED WINE & ROSEMARY GRAVY (V)
BOURBON BBQ (Vv)

SIDES

FRIES (Vv) £3
SWEET POTATO MASH (Vv) £3.50
SAVOY CABBAGE & GREEN BEANS IN CHORIZO CREAM £3.75
GARLIC MUSHROOMS WITH TRUFFLE BUTTER (V) £3.75
CHRISTMAS MAC & CHEESE £4.25
SPICED HONEY GLAZED CARROTS WITH DRIED SAGE (V) £3.75

DESSERTS

S'MORES NUTELLA CHEESECAKE £6.50
Topped with Toasted Marshmallow and Homemade Graham Crackers
STICKY TOFFEE PUDDING £6.50
Vanilla Ice Cream
GINGER & CLEMENTINE
PANNA COTTA £6.25
Vanilla Crème Chantilly

