



# Cowshed Set Menu

1 course £22  
2 courses £26  
3 courses £30

## Starters

### Smoked mackerel

Pickled beet & treacle bread

### Ham hock croquette

Mushroom ketchup, farmland cress & vinaigrette

### Roasted tomato soup

Garlic cream & chive oil

## Mains

### Beef and vegetable pie

Mixed garden greens

### Roasted pollock

Roasted garden beetroots, salsify, kale, shallot & lemon dressing

### Penne pasta (vegetarian)

Kale and walnut pesto & grilled ramiro pepper

## Desserts

### Apple, quince & raisin crumble

Nut crumble & scrumpy ice cream

### Chocolate pot

Cherry compote, sweet fennel bread crisps

### Camembert cheese

Piccalilli, Dan's sourdough

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As a working farm, we source a wide range of produce & herbs from our farm gardens and we strive to source the freshest local ingredients, wherever possible. Due to the food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative-free environment. Should you have any allergens, food intolerances or dietary requirements, please inform your server. Please note an optional 10% gratuity will be added to your final bill.

