



NEGRONI 13  
APEROL SPRITZ 12  
CHAMBORD ROYAL 10

## DARK CHOCOLATE (vgo) 9.5

sour cherry, pistachio

## LEMON MOUSSE (v) 8.5

strawberry, crème fraîche

## ROASTED NECTARINE (v) 9

hazelnut ice cream, brandy snap

## ICE CREAM & SORBET (vgo) 2.5 per scoop

please ask for today's flavours

## SELECTION OF 3 BRITISH CHEESE (v) 15

sourdough crisps, red onion chutney

|                                     | 75ml | Btl         |
|-------------------------------------|------|-------------|
| Kopke LBV                           | 11   | 65 (750ML)  |
| Tuparii Late Harvest Riesling       | 11   | 48 (375ML)  |
| Kvaszinger, Tokaji Szamorodni       | 12   | 65 (500ML)  |
| Kopke 10-year-old Tawny             | 13   | 75 (750ML)  |
| Kvaszinger, Tokaji Aszu 6 Puttonyos |      | 115 (500ML) |

### COWSHED PHILOSOPHY

Great food and drinks is a big focus of ours. Everything is seasonal and homemade, with a yards-not-miles mindset taken to sourcing the best ingredients and produce possible. That starts right here on our 700-acre farm where Harry looks after the lambs, Lloyd generates the greens, and Ed and Will watch over the pigs. Where we need a bit more or something a bit different, we work with makers and creators who supply the best of British and always have an interesting tale to tell.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

An optional 12.5% service charge will be added to your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available

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