

THE COOKHOUSE RESTAURANT

a La Carte

Nibbles

- Black pudding croquettes 4
- Marinated mixed olives 3
- Spicy nuts 3.50
- Breads (selection of) with butter 4

to Start

TODAY'S SOUP 6  
with chunky bread, butter

OUR OWN HOT SMOKED SALMON FISHCAKE 7
horseradish tartare sauce, crispy capers

APPLE & ASPALL PREMIER CRU CYDER MUSSELS 8
garlic ciabatta

BROXTED PHEASANT, CHICKEN & SMOKED HAM HOCK TERRINE 7
crunchy sourdough, apple & pear piccalilli

SMOKED CHEDDAR & SHALLOT SAUSAGE ROLL 6 
Stokes brown sauce

ONION BHAJI 7  
salted cucumber & red onion, sriracha & white bean hummus

Sides 3.50

- Home made chips
- Fries
- Messy fries (jalapenos, chorizo, curd & gravy)
- Mac & cheese
- Onion rings
- Mixed greens

for Main

our own Red Poll beef

12HR BRAISED BEEF SHIN 16
parsley mash, roast beet, puréed beet, sticky jus

10OZ STEAK OF THE DAY POA
blackened shallots, roasted cherry tomatoes, homemade chips, béarnaise sauce

STEAMED STEAK & KIDNEY SUET PUDDING 17
buttered kale

STEAK BURGER 14
bacon, cheddar, gherkin, tomato, lettuce, skinny fries & coleslaw

SLOW COOKED SMOKED PORK BELLY 15
cured cabbage, chilli paste, potato & fennel warm salad

FISH & COCONUT CURRY PIE 17
mash, curry leaf & mustard temper, greens


COOKHOUSE FISH & CHIPS 16
beer batter, homemade chips, mushy peas, tartare sauce


MUSHROOM & KALE ON TOAST 13  
garlic butter, parsley, blue cheese & sourdough



CAULIFLOWER STEAK 13 
potato gnocchi, greens, salsa verde

SWEET POTATO & LENTIL DHAL 13 
fried onion bhaji bits, aromatic temper, flat bread

CRISPY BUTTERMILK CHICKEN 14
brioche bun, chilli mayo, homemade chips

 vegan dish

 vegetarian dish

  vegetarian dish that can be made vegan by request



01473 786616


Allergens

Most of our dishes can be adapted to suit your dietary requirements. Please ask your server for a copy of our allergens menu.

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to Finish

GOLDEN SYRUP SPONGE 7 
custard

**STEWED APPLE & SULTANA
CINNAMON CRUMBLE 7** 
custard or ice cream

MOCHA ARCTIC ROLL 7 
chocolate sauce, praline

FORCED RHUBARB, 7
vanilla panna cotta, shortbread

CARAMELISED PEAR 7 
almond brittle, apple sorbet

ICE CREAM 6 
choice of flavours available

SORBETS 6 
choice of flavours available

Tea or Coffee

Tea 2.50

English Breakfast, Green Tea,
Redbush, Earl Grey, Egyptian Mint,
Darjeeling, Decaf, Fruit, Camomile

Coffees

FLAT WHITE 2.95

ESPRESSO / MACCHIATO 2.50

AMERICANO 3.25

CAPPUCCINO / LATTE / MOCHA 3.50

IRISH - 5.50

other flavours available on request,
please ask your server

EXTRA SHOT .75

ADD SYRUP .75

From vanilla to caramel please ask your
server for our flavours.

HOT CHOCOLATE 2.95

*milk alternatives available

 **vegan dish**

 **vegetarian dish**



For parties of ten or more a discretionary 10% service charge is applied

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