

The Cowick Barton

SAMPLE MENU

Our menu is updated everyday to ensure we have the best fish, meat and vegetables available. Here is an example of what you can expect....

Before you start...

Bread board to share, ciabatta, farmhouse white baguette and granary, smoked paprika butter pot, extra virgin and balsamic...£3.95 (*v, ve**)

Green and black olives, roasted red pepper and garlic... £2.95 (*gf, v, ve*)

Starters

Trio of scallops, chorizo, cauliflower and cumin puree... £8.95

Duck and Champagne terrine, plum and ale chutney, toasted ciabatta, baby leaf... £5.95

Carrot and orange soup, granary bread and butter... £4.95 (*gf*, v, ve**)

Pan-fried king prawns, garlic and chilli butter, charred lemon, toasts... £5.95

Oven baked rosemary and garlic Camembert sharer, balsamic onion marmalade, ciabatta... £9.95 (*v*)

Charcuterie sharer... prosciutto, salami Milano, coppa, game terrine, green and black olives, 8-hour oven roasted balsamic cherry tomatoes, artichoke heart, ciabatta, extra virgin and balsamic... £15.95. (*For one person £8.95*)

Mains - Pub favourites - from £9.95

Gourmet burger, choose hand formed beef-steak burger, chicken fillet burger or spinach and falafel burger (*gf*, v, ve**), served on a toasted brioche bun with chips, pink slaw and chutney... £9.95

Add melted blue cheese, local cheddar or brie...£1.95 smoked streaky bacon... £1.95 hand battered red onion rings... £1.95

Ham and eggs, honey and mustard glazed hand-carved Devonshire ham (served cold) with butter fried duck's eggs, chips and chutney pot... £9.95 (*gf*)

Chicken and chips, half a spatchcock chicken (breast, leg and wing) roasted in butter, garlic, thyme and lemon, with chips and homemade pink coleslaw... £9.95 (*gf*)

Ale battered cod and chips, chunky tartare sauce, charred lemon, pea-shoots, mushy peas... £11.95

28 day matured Devonshire rump steak, chips, garlic butter Portobello mushroom, roasted baby tomatoes on the vine, salad garnish... £14.95 (*gf*) *add chef's brandy & peppercorn sauce... £2.95*

Pasta carbonara, linguine pasta, white wine and cream sauce, classically finished with egg yolk... £10.95 (*v*)

Add chicken fillet... £2.95 Add baked Parma ham crisp... £1.95 Add sautéed wild mushrooms... £2.95

Mains – Something special

28 day matured Devonshire fillet steak, wild mushroom and red wine jus, dauphinoise potatoes, seasonal vegetables... £22.95

Pork belly, chestnut and red wine jus, dauphinoise potatoes, seasonal vegetables... £14.95

Sea bass fillet and scallops, olive crushed new potatoes, roast courgette, sauce vierge... £17.95

Wild mushroom risotto, walnuts, blue cheese and truffle oil... £14.95 (*gf, v, ve**)

Smaller Portions (for those smaller appetites that don't like waste)

Pasta carbonara, linguine pasta, white wine and cream sauce, classically finished with egg yolk ...£7.95 (v)

Hand carved ham (served cold) with fried egg and chips... £7.95 (gf)

Small fish and chips, tartare and mushy peas... £8.95

Wild mushroom risotto, walnuts, blue cheese and truffle oil...£8.95 (gf,v, ve*)

Lunchtime Sandwiches (Served 12 till 3 Monday to Saturday)

Sandwiches served on rustic white baguette, granary baguette or toasted brioche bun

Blue cheese, walnuts, cranberry chutney... £5.95 (v) **Cheddar** and caramelised red onion chutney... £4.95 (v)

Devonshire ham and piccalilli... £5.95 **Hot king prawns** with garlic and chilli, lemon salad... £8.95

Add small bowl of soup... £2.95, Add chips... £1.95

Side Orders

Mixed side salad; seasonal vegetables; chips; onion rings; mushrooms; garlic bread.... each £3.50 extra bread... £1.50

Puddings

Chocolate fudge cake, salted buttercream icing, mixed nuts, served warm with ice-cream... £5.95 (v)

Sticky toffee pudding, served hot with ice cream... £5.95 (v)

Apple and blackberry crumble, served hot with custard ... £5.95 (v)

Grand Marnier and cinnamon crème brûlée, shortbread... £5.95 (v)

Belgian chocolate tart, pouring cream, raspberries... £5.95 (v)

Deep filled New-York vanilla cheesecake with cherry compote... £5.95 (v)

Local Cheeseboard, superb brie, cheddar and blue cheese, crackers, walnuts, celery, plum chutney and grapes...£9.95

Today's local cheeses: Sharpham Brie (Totnes), Devon Oke (Okehampton), Devon Blue (Totnes)

Ice Cream and Sorbet

Farmhouse ice-creams made by expert artisan producers. Three scoops...£4.95

Devon fudge, hazelnut and white chocolate, stem ginger, strawberries and cream, honeycomb, Madagascan vanilla, and Belgian chocolate v, gf*)

Sorbet: Mango, strawberry daiquiri (v, ve, gf)

Digestifs

Luxury liqueur coffees topped with thick double cream and shaved chocolate. Choose from Baileys, Amaretto, Cognac, Jamieson's or Tia Maria...£5.95, single malt... £7.95

Please ask to see a copy of our separate FSA Allergen information menu

