



# THE COWSHED

## BY HOMEWOOD

### THE MAIN EVENT

Walter Rose chicken salad, smoked bacon, avocado, pickled red cabbage,  
toasted seeds, lemon & thyme dressing

Rump of Cypriot lamb  
feta, beans, oregano, rosemary & onion gravy

Provençal beef blade  
sun-blushed tomato, garden peas

Courgette branzino  
tomato, pea & broad bean risotto

Butterflied Cornish sea bass  
olive tapenade, lemon, olive oil

Served with sharing bowls of No-Dig Garden vegetables & minted Charlotte potatoes

### TO FINISH

Eton mess, honeycomb, passion fruit & mango  
Classic trifle, custard & cream, raspberry sponge  
Somerset cheeseboard sauce, fudge crackers, apple & pear chutney

MENU ONLY AVAILABLE FOR THE ART OF  
BAROQUE CONCERT ON 13<sup>TH</sup> AUGUST