

OWENS

the restaurant

BREAD AND OLIVES

Baked artisan bread, whipped balsamic butter 5.50
and proper marinated olives

IN THE BEGINNING ALL AT 5.50

Heritage tomato tartare
wirral watercress, toasted quinoa, basil oil, sourdough croutes

Goats cheese croquettes
soft cooked leeks, wildflower honey and quince jelly

Owens macaroni cheese
roasted ham knuckle, garden peas, red rothbury cheese

Sweet potato and coriander fritter
asian curry spices, fresh mango and sweet chilli jam

Mashed avocado crostini
roasted pine nuts, red pepper pesto and lime vinaigrette

Wild boar pasta parcels
ripened tomato and fennel broth, hints of garlic, fresh rocket

Fresh asparagus hummus
feta cheese crumble, truffle oil, baked sesame flatbread

Homemade salmon and cod fishcakes
our unique recipe with caperberry and dill mayonnaise

Chicken liver parfait
madeira and thyme flavourings, peppercorns, peach chutney

SPECIALS

Spanish mixed grill EXTRA 2.50
chorizo, botifarra and chistorra sausages, morcilla

Cornish crab pastry tartlet EXTRA 3.50
melting welsh rarebit style sauce

King prawns in a crisp tempura batter EXTRA 4.50
sriracha chilli, sesame oil and wild garlic aioli

TO FOLLOW ALL AT 13.50

Sauteed strips of prime beef
creme fraiche, mushrooms and paprika, stroganoff style

Maple syrup glazed free range belly pork
fresh herb dumplings, redcurrant pan gravy reduction

Roast buttermilk soaked chicken breast
roasting juices, apricot and sausage meat stuffing, crackling

Pheasant breast marinated in cummin
coriander, sherry and cream, steamed organic basmati rice

Line caught loin of cod in a crisp coating
crushed sumac berry enhanced gazpacho style coulis

Wine poached salmon fillet
fresh baby spinach, crab bisque and chive butter sabayon

Salt baked parsnip and butternut squash tagine
harrissa scented aubergine frits, lemon couscous

Root vegetable and berry nut roast
caramelised cauliflower puree, cumberland relish

Calfs liver with melting onions
grilled sweet cured bacon, a splash of marsala and rich meat juices

SPECIALS

Our "old school" lamb shank EXTRA 2.50
goose fat roasties, proper gravy and a fresh mint salsa

Roast marinated duck breast EXTRA 4.50
creamy savoy cabbage, pancetta croutons, fiery redcurrant glaze

Simply grilled fillet of turbot EXTRA 5.50
whipped preserved lemon, spring onion and ginger butter

GRILLED STEAKS with grilled tomato and onion brochettes

Prime rib eye of beef (340g) 21.50
an impressive juicy steak, a beef lovers utopia

Centre cut fillet (210g) 23.50
very lean delicate and refined

STEAK SAUCES

Black pepper - dijonaise - garlic butter EACH 3.00

All mains are served with steamed fresh vegetables,

and a choose one of the following:-

- buttered minted potatoes

- caramelised onion mash

- classic dauphinoise

ON THE SIDE EACH 3.50

hand cut chips - onion brochette - asparagus tempura

mixed leaf salad - buttered cheshires - cheesy mash

Please Note: For allergen information please ask a member of staff. (V) vegetarian options.