

Woodfired pizzas

Artisan sourdough pizza cooked in a traditional Tuscan pizza oven

Our own

TOP OF THE HOTS 14

Spicy Nduja, piri piri chicken, roquito pepper, mozzarella, oregano

SEA SHACK 15

Crab, king prawns, corn, jalapeno, coriander, plum tomato sauce

THE VEGAN PATCH 12

BBQ jackfruit, peppers, red onion, chilli, tomato, rocket, vegan cheese

TELL A PORKY SHACK 13

Korean pulled pork, BBQ sauce, jalapeno, pickled ginger, pineapple, mozzarella

THE FANCY GOAT (V) 12

Goat's cheese, pickled beetroot, caramelised onion, pine nuts, mint, aged balsamic

Classics

MARGHERITA (V) 10

Mozzarella, plum tomato sauce, basil

QUATRO STAGIONI 13

Italian ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, oregano

PEPPERONI 12

Pepperoni, mozzarella, plum tomato sauce, basil

CALZONE 13

Salami, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano

Ask for any of the above as a children's pizzette – half price.

Extra toppings not included.

Extra toppings

£2.00: king prawns / crab meat / Spicy Nduja / BBQ pulled pork piri piri chicken / pepperoni / Kentish ham / sausage

£1.00: spicy jackfruit / mozzarella / vegan cheese / avocado / artichoke

£0.50: mushroom / chilli, corn / cherry tomato / Kalamata olives pepper / red onion / pineapple / Roquito peppers

Wine & bubbles

Rosé

	175ml	250ml	Bottle
Whispering Angel Rose 2018 <i>Chateau d'Esclans, Provence, France</i>	9.8	13.6	40
Pinot Grigio Blush San Antini 2017 <i>Veneto/North Eastern Italy</i>	4.9	6.7	19.6
Zinfandel Rosé Sun Gate 2017 <i>California/USA</i>	4.9	6.7	19.6

White

	175ml	250ml	Bottle
Sauvignon Blanc Turning Heads 2017 <i>Marlborough/New Zealand</i>	6.55	8.95	26.4
Sauvignon Blanc Petite Abbaye 2017 <i>Val de Loire/Central France</i>	5.4	7.5	22
Pinot Grigio San Antini 2017 <i>Veneto/North Eastern Italy</i>	4.9	6.7	19.6

Red

	175ml	250ml	Bottle
Montepulciano d' Abruzzo Antini 2017 <i>Abruzzo/Central Eastern Italy</i>	5	6.8	19.9
Merlot La Vigneau 2017 <i>IGP d'Occ/Southern France</i>	5.4	7.5	22
Finca Sopenia Malbec "Altosur" <i>Mendoza/Argentina</i>	6.6	9.1	26.7

Bubbles

	125ml	Bottle
Prosecco Brut Borgo del Col Alto NV <i>Treviso/Italy - £18 Every Thursday</i>		27.4
Valdobbiadene Prosecco Superior Brut NV <i>Italy</i>	6.5	33
Chapel Down Classic Brut NV <i>Tenterden/England</i>	7.8	39.9
Chapel Down Rose Brut NV <i>Tenterden/England</i>	8.2	42
Champagne A.R. Lenoble Brut Intense NV <i>Damery/France</i>		46
Laurent Perrier Rosé NV <i>Reims/France</i>		83

Autumn drafts & wood-fired pizza

— COCKTAILS, GINS, WINE & ALCOHOL-FREE DRINKS —



— 100% RECYCLED —

Premium gins

We prefer to pair all our gins with Fever Tree premium tonics. With carefully selected botanicals and perfect carbonation, Fever Tree tonics have been crafted to enhance your gin.

ALL GINS
4.3 / 8

ANNO KENT DRY

Garnished with lemon & black peppercorn

WHITLEY NEILL PINK GRAPEFRUIT

Garnished with pink grapefruit & rosemary

ANNO B3RRY PINK GIN

Garnished with blackberries & cardamom

WHITLEY NEILL RHUBARB & GINGER

Garnished with lemon & mint

TANQUERAY 10

Garnished with pink grapefruit

WHITLEY NEILL BLOOD ORANGE

Garnished with orange

BROCKMANS

Garnished with blueberries & pink grapefruit zest

CHAPEL DOWN PINOT NOIR PINK

Garnished with strawberry & mint

WHITLEY NEILL RASPBERRY

Garnished with raspberry

ANNO SLOE GIN

Garnished with orange wedge

WHITLEY NEILL PARMA VIOLET

Garnished with pink grapefruit

BATHTUB

Garnished with orange & coriander

WHITLEY NEILL ALOE & CUCUMBER

Garnished with cucumber

WHITLEY NEILL LEMONGRASS & GINGER

Garnished with lemon

WHITLEY NEILL QUINCE

Garnished with lime zest

CHAPEL DOWN BACCHUS

Garnished with pink grapefruit and grapes

WHITLEY NEILL BLACKBERRY

Garnished with blackberries

Cow classics

TENNESSEE TEA 10

Jack Daniels, gin, vodka, rum, triple sec, sweet & sour, cola

CLASSIC MOJITO 9

Havana 7yo, brown sugar, lime, mint, soda

PORNSTAR MARTINI 10.5

Vanilla vodka, Passoa, passion fruit purée, Prosecco

BLACKBERRY COLLINS 8

Whitley Neill Blackberry, lemon juice, blackberry syrup, soda

AMARETTO SOUR 9

Disaronno amaretto, lemon juice, sugar

FRENCH 75 9

Raspberry gin, lemon juice, gomme, Prosecco

A splash of magic

Theatrical cocktails from the dark side of the moo.

VIOLET LAGOON 9

Parma violet gin, Smirnoff black, triple sec, gomme, lime

BEETROOT BALLS BELLINI 9.5

Blood orange gin, pineapple juice, Prosecco, beetroot caviar

RUSSIAN DAIRY 9

Kahlua, vodka, Baileys & cream foam

Udder cocktails

VANILLA & RHUBARB BRAMBLE 8.5

Rhubarb gin, vanilla syrup, sweet & sour mix

MOCHATINI 9

Baileys, crème de cacao, vodka, espresso

SHAKEN GINGERBREAD DAQUIRI 8.5

Bacardi, gingerbread syrup, lime

PINKEST LADY 8.5

Pink gin, cranberry juice, lemon juice

KENTISH TWINKLE 9.5

Anno elderflower & vodka, Prosecco

FROZEN RASPBERRY & STRAWBERRY MARGARITA 9

Olmeca tequila, Chambord, strawberry purée, lime

Red top cocktails

COW SHED LIMONADE 4

Lime sherbet, soda, mint

SAFE SEX ON THE BEACH 4.5

Orange juice, pineapple juice, peach syrup, grenadine

Premium spiced rums

RUMBULLION (Kent) 4.5 / 8

RON DE JEREMY HARDCORE (Trinidad & Tobago) 4 / 7

THE KRAKEN BLACK SPICED (Trinidad & Tobago) 4 / 7

Cocktail & premium gin offer

ALL COCKTAILS 5

SINGLE PREMIUM GIN OR SPICED RUM & MIXER 5

Monday to Friday — 4pm to 6pm

Not available on bank holidays

Sharing Thursday

A BOTTLE OF PROSECCO + A PIZZA TO SHARE 20

Want to shake things up yourself?
Book a cocktail masterclass
— £30pp —

For more details or to book contact the team on
eventstribes@elitepubs.com

Fever Tree mixers *all at 2.4*

Indian Tonic / Naturally Light Indian Tonic / Mediterranean Tonic
Handpicked Elderflower Tonic / Aromatic Tonic / Lemon Tonic
Ginger Ale / Ginger Beer

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