

## Our Story

At Owen's, we take the essence of classic English food and infuse it with the vibrant and aromatic spices of the subcontinent. The result is a menu that is as diverse as it is delectable. The name "Owen's" is a tribute to our roots. Named after one of our grandfathers, our cuisine is a blend of cultures, flavours, and traditions. Our hope is that every bite you take at Owen's transports you to a world where British and exotic flavours come together in perfect harmony. We welcome you into our extended family, and we look forward to becoming part of yours, sharing passion for good food and wine and creating memories.

## Aperitif

<b>Blood Orange Margarita</b> <i>Jose Cuervo gold tequila, Cointreau, blood orange</i> £10.5	<b>Cucumber Gin Sling</b> <i>Tanqueray gin, elderflower, apple juice, lime, cucumber</i> £11.5
<b>Pineapple Spritz</b> <i>Arber pineapple gin, Prosecco, pineapple juice, lemonade</i> £12	<b>Boozy Lemonade</b> <i>Stoli vodka, limoncello, blueberry, mint</i> £10

## Nibbles

<b>Tomato &amp; Confit Garlic Ciabatta</b> <i>Catalan style</i> £6	<b>Whipped Lemon Hummus</b> <i>Air-dried tomatoes &amp; herb croutes</i> £7
<b>Marinated Olives</b> <i>Lemon &amp; oregano</i> £5.5	<b>Blackened Padrons</b> <i>Sea salt &amp; mojo sauce</i> £7
<b>Poppadom Nachos</b> <i>Guacamole, salsa &amp; spiced mango chutney</i> £7.5	<b>Chaat Bombs</b> <i>Tamarind, green chutney &amp; pomegranate</i> £7

## To Share

<b>Tapas Board</b> <i>Whole burrata, prosciutto &amp; marinated olives. Whipped lemon hummus &amp; padrons. Accompanied with tomato &amp; garlic ciabatta &amp; herb croutes</i> £32
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## Small Plates

<b>Spinach &amp; Feta Croquettes</b> <i>Mojo sauce &amp; blackened padrons</i> £8.5	<b>King Prawn Cocktail</b> <i>Whipped avocado, salsa &amp; air-dried tomatoes</i> £11
<b>Scottish Smoked Salmon</b> <i>Dill crème, bagel &amp; pickled cucumber</i> £12	<b>Chilli Beef Samosa</b> <i>Green chutney &amp; masala</i> £10
<b>Whipped Goats Cheese &amp; Pear Salad</b> <i>Crushed walnuts, honey &amp; mustard dressing</i> £10	<b>Peach, Prosciutto &amp; Burrata</b> <i>Mint, rocket &amp; a touch of chilli</i> £13

## Mains

<b>Cheshire Lamb Rump</b> <i>Dauphinoise potato, pea menagerie &amp; salsa verde. Served pink</i> £27	<b>Garlic &amp; Tarragon Chicken</b> <i>Tomato mascarpone sauce. Grilled courgettes &amp; dauphinoise potato</i> £21
<b>Medallions of Pork</b> <i>Lemon béarnaise, grilled leeks, gnocchi pearls &amp; prosciutto crisp</i> £24	<b>Pea &amp; Basil Crème Gnocchi</b> <i>Artichokes, roasted tomatoes, toasted seeds &amp; a whole burrata</i> £19.5
<b>Goats Cheese &amp; Roasted Tomato Tart</b> <i>Dressed leaf salad. Warm tomato &amp; confit garlic sauce</i> £19	<b>Fillet of Seabass</b> <i>Pea purée &amp; mange tout. Garlic &amp; parsley fries</i> £22.5
<b>Pan Roasted Swordfish</b> <i>Fondant sweet potato &amp; dressed leaf salad. Mojo sauce</i> £25	<b>Owen's Burger</b> <i>100z prime cut patty, vintage cheddar &amp; dill pickle. Garlic &amp; parsley fries</i> £18.5
<i>Top your burger with slow braised shredded beef £4</i>	

## Sides

<b>Market Vegetables</b> £5	<b>Grilled Courgettes</b> £3.5
<b>Dressed Leaf Salad</b> £4.5	<b>Parmesan &amp; Truffle Fries</b> £6
<b>Garlic &amp; Parsley Fries</b> £5	<b>Roasted Sweet Potato</b> £4