

THE BROWN COW

Aperitifs

The Side Car – Hennessy VS Cognac, Triple Sec, cinnamon sugar & Pressed lime	9.5
Negroni - Portobello Gin, Campari, El Bandarra Vermut	8.5
French Mule – Hennessy VS Cognac, Double Dutch ginger beer, fresh lime	7.5
Freestar Alcohol Free Beer - citrus, bergamot, hops	4.5

Starters

Breads, olive oil & balsamic	4
Confit Duck Bonbons, plum dipping sauce	5.5
Pork Sausage Roll, apple sauce	5
Serrano Lined Ham Hock & Parsley Terrine, pickles, sourdough toast	7.5
Wild & Portobello Mushrooms on Toast, garlic & parsley cream (v)	7.5
St James' Scottish Smoked Salmon, watercress, shaved fennel	7 14
Warm Kale Salad, beetroot, crumbled goats' cheese, balsamic, toasted hazelnut crumb	7
add pan-roasted pigeon breast & bacon	12.5

Pub

Crispy-Battered Haddock, chunky chips, minted peas, tartare sauce	14
Pan-Fried Seabass Fillet, artichoke, leek & potato hash, cider butter sauce	15.5
British Brisket Burger, ruby slaw, baby gem, thin fries, onion relish	12.5
	add bacon 1
	add mature cheddar 1
Chicken & Ham Hock & Leek Pie, buttered kale, creamy mash	14
Roasted Squash & Thai Red Vegetable Curry wild, rice (vg)	13
Sweet Potato & Lentil Burger, field mushroom, relish, thin fries (vg)	14
Pan-Fried 8oz Rump Steak, Portobello mushroom, tomato, chunky chips, garlic & parsley butter	18

Sundays

<i>Served with roast potatoes, Yorkshire puddings, cauliflower cheese, seasonal greens & pan gravy</i>	
Roast Beef	18.5
Slow-Roasted Pork, apple sauce	17.5
Roasted Chicken, chipolata, sage & onion stuffing	17.5

A bit on the side

Buttered Kale	Tomato Salad	Roasted Squash & Chilli	3.5 ea
Rocket, Watercress & Parmesan	Mac 'N' Cheese	Buttery Mash	
Thin Fries	Chunky Chips	Artichoke, Leek & Potato Hash	

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.
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vg=vegan, v=vegetarian, gf=gluten free

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Draught

Birra Moretti - 4.6%	5.70
Aspalls Suffolk Cider – 4.5%	4.45
Freedom Lager - 4%	4.65
Guinness - 4.1%	5.50
Beavertown – Neck Oil IPA – 4.3%	6.25

Cask

Young's Bitter 3.7%	4.25
Big Smoke Solaris Session Pale Ale – 4.8%	4.55

Bottles

Freestar Alcohol Free Beer	4.5
Heineken Zero - 0%	3
Free-From Beer – Pilsner - 5%	4.95
Free-From Beer – IPA - 5.5%	4.95
Small Beer – Lager - 2.5%	4.75
Big Smoke - Cold Spark - 3.6%	4.95
Silly Moo – Farm Cider – 4.8%	4.90

Pint

Aperitifs

Muscadet De Saint-Jean De Minervos	4.90
Tarquin's Cornish Pastis - 42%	4
Manzanilla Sherry – 15%	3
Big Smoke Gin & Tonic	6.50

Cocktails

Mimosa– <i>prosecco, orange juice</i>	5.5
Negroni - <i>Portobello Gin, El Bandarra, Campari</i>	8.5
Bramble - <i>Portobello Gin, blackberry liqueur, lemon</i>	9
Bloody Mary - <i>Belvedere Vodka, tomato, spices</i>	8.75
Spritz – <i>Aperol, prosecco, soda</i>	7.5

Softies

Coke	2.65
Nix & Kix - Watermelon & hibiscus	2.75
Royal Flush Kombucha kombucha	3.95
MangaJo Goji & Berry Tea	3.25

Puddings

Lemon Tart, crème fraiche	6	
Rhubarb & Custard Crumble Pie	6	
Eton Mess Pavlova	6	
Dark Chocolate Brownie	6	
Sticky Toffee Pudding	6	
	add a scoop of ice cream	1.5
Three scoop selection of dairy ice cream or sorbets	6	
British Cheese Plate, <i>oat cakes, grapes, chutney</i>	8.5	

Please ask a member of the team for our spirits & wine list

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