



A La Carte Winter Menu
Available until January 2020

STARTERS

Winter Parsnip Soup 5
Toasted Sourdough

North Atlantic Prawn Cocktail 7
Chilli, Garlic, Mary Rose Sauce

Brisket Nuggets 8
*Panko, Smoked Monterey Jack Cheese,
Sriracha Ketchup*

Chicken Liver Parfait 6
Caramelised Red Onions, Sourdough

Crispy Calamari 7
Lemon & Garlic House Mayo

Baked Camembert 12
Cranberry Sauce, Sourdough

BBQ Pork Ribs 6
Slow cooked, BBQ Sauce

MAINS

The Cow and Pig Burger 13
*Our beef burgers are made in house from the blend of rib-eye and fillet for ultimate flavour.
Served in a Sesame Brioche Bun with Monterey Jack Cheese, Beef Tomato, Gem Lettuce, C&P Burger Sauce & House Chips*

Steak & Ale Pie 16
Premium British Beef, Slow Cooked in Meantime Pale Ale, served with Creamy Mash, Cow & Pig Gravy

Milk Fed Calves Liver 17
Pan Fried, served with Streaky Bacon, Creamy Mash & Onion Gravy

Rack of BBQ Pork Ribs 18
Slow Roasted Baby Back Ribs served with House Chips

Pan Fried Seabass 17
Pan fried Seabass fillet, Dauphinoise Potatoes, Grilled Baby Vegetables, Mussel Sauce

Porcini, Pea and Asparagus Risotto 14
Rocket and Parmesan Salad

STEAKS

*All of our specially selected British steaks are grass fed and aged for a minimum of 28 days.
This gives the meat its unique texture and flavour.
Our steaks are served with house chips and the choice of one sauce.*

Fillet Steak 250g 28
The most tender steak, regarded by many as the premium cut, recommended rare.

Sirloin 300g 25
A delicate flavour balanced with a firmer texture, recommended medium rare.

Rib-Eye 300g 26
Bursting with flavour, recommended medium rare.

Sauces 2
Peppercorn, Béarnaise, Garlic Butter, Stilton Hollandaise, Cow & Pig Gravy
Please kindly allow 25min waiting time for any steak cooked medium well to well done

SIDES

House chips 3
Mash & Gravy 4
Sweet potato fries 4
Pigs in blankets 5
Sprout tops 4
Creamed Spinach 5
Field Mushrooms 4
Sourdough & Butter 2
Mac & Cheese 5
House Salad 4

DESSERTS

Christmas Pudding 7
Caramel Brandy Sauce, Vanilla Ice Cream

Chocolate Brownie 6
Hot Fudge Sauce, Vanilla Ice Cream

Bailey's Cheesecake 7
Chocolate Ice Cream

*Please note that this menu has been created to accommodate the Christmas period.
All our dishes are prepared fresh to order, please excuse any delays.
If you have any allergies, intolerances or sensitivities, please inform your waiter.*

SUNDAY ROASTS

Available on Sundays
12pm – 4pm

28 Day aged Sirloin 17
Saddleback Pork Belly 15
Herb Fed Bronze Turkey 15

Served with beef dripping potatoes, yorkshire pudding, honey glazed carrots, parsnips, sprout tops and Cow & Pig Gravy.