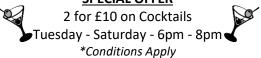
SPECIAL OFFER



OPENING HOURS

Tuesday to Friday Lunch - 12pm - 3pm, Dinner - 6pm - 10.30pm Saturday - 12pm - 10.30pm Sunday - 12pm - 4pm Last Orders - 1 hour before closing

#cowandpigbromley

NIBBLES

Olives (V) 2.5

Sourdough & Butter (V) 3

STARTERS

Crispy Calamari 7 Lemon & Garlic Sauce

Brisket & Bacon Nuggets 8

Panko, Smoked Monterev Jack

Cheese, Brown Sauce

Cow Cigars 8

Filo Pastry, Ground Beef, Spices

Smokehouse Chicken 7

Panko, Smoked Chicken,

Mash & Chives, BBQ Sauce

Leek & Truffle Croquettes (V) 7 Béchamel, Spicy Tomato Sauce

Pork Medallions 8

Pork Tenderloin, Carrot Puree, Mustard Apple, Bacon Crisps

Fresh Soup of the Day 6

Chef's Choice, served with Sourdough

Mushroom & Blue Cheese Parcels (V) 7 Filo Pastry

Baked Camembert (V) 12

Onion marmalade, with Sourdough

Garlic & Chilli King Prawns 7 Served with Sourdough

SALADS

Fresh Mixed Leaf Salad (V) 5.50

Wild Baby Leaf Salad, Tomatoes, Shallots, Cucumber, Dressed with Olive Oil & Balsamic Reduction

Extras: Chicken & Bacon 6

Fillet Steak 12

Goats Cheese & Onion Marmalade 6

SIDES

Crispy Fries 3

Garlic Bread 3

Sourdough & Butter 3

Mash Potato 4 Sweet Potato fries 4 Cheesy Garlic Bread 4 **Triple Cheese**

Creamed Spinach 5 Savoy Cabbage,

Field Mushrooms 4

Mac n Cheese Balls 5

Leeks & Peas 4

All our dishes are prepared fresh to order, please excuse any delay. If you have any allergies, intolerances or sensitivities, please inform your server.

MAINS

Our Burgers are served in a Sesame Brioche Bun with Crispy Fries. Rack of BBQ Pork Ribs 18

Slow Roasted Baby Back Ribs

served with Crispy Fries

C&P Cheeseburger 13

Two Beef Patties, Monterey Jack Cheese. Red Onion. Baby Gem, C&P Burger Sauce

The Cow & Pig Burger 14

The 50/50 Burger. Beef &

Bacon infused Patties,

Monterey Jack Cheese,

Red Onion, Baby Gem,

C&P Burger Sauce

Chix Chix Burger 13

Buttermilk and Brined Fried

Chicken, Monterey Jack Cheese,

Red Onion, Baby Gem,

C&P Burger Sauce

Pork Tenderloin, Steak, Medallion Pork Belly, Lamb Rump, Streaky Bacon, Cumberland Sausage served with Crispy Fries

C&P Plate of Meat 20

Steak & Ale Pie 16

Premium British Beef, Slow Cooked in London Pride, served with Creamy Mash, Cow & Pig Gravy

The Happy Cow Burger (V) 11

Medley of Veg & Chickpea Patty, Goats Cheese, Baby Gem, Onion Marmalade

Carbonara 13

Pancetta, Shallots, Egg yolk, White Wine

Roasted Lamb Rump 17 Wild Garlic Mash, Seasonal

Greens, Cow & Pig Gravy

Pulled Pork & Pastrami Lasagne 14

Bolognese, Fresh Pasta, Béchamel, Garlic Bread

Pan Fried Seabass 17

Pan Fried Seabass Fillet, New Potatoes, Sautéed Spinach, Lemon Butter Sauce

Pumpkin Risotto (V) 14

Pumpkin, Butternut Squash, Pearl Barley, Micro Watercress & Basil Oil

OFF THE GRILL

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 Crispy Fries and the choice of one sauce.

Fillet Steak 250g* 25

The most tender steak, regarded by many as the premium cut, recommended rare

Sirloin 300g* 22

A delicate flavour balanced with a firmer texture, recommended medium rare

Rib-Eye 300g* 24

Bursting with flavour, recommended medium rare

Chateaubriand 55

Choice of two sauces Please allow 30 minutes cooking time

Sauces 2

Peppercorn, Béarnaise, Garlic Butter, Cow & Pig Gravy *Please allow 25 minutes cooking time for any steak cooked medium well to well done

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SUNDAY ROAST

Available on Sundays Only 12pm - 4pm

28 Day aged Sirloin 17

Saddleback Pork Belly 15

Lamb Rump 16

Herb Fed Bronze Turkey 15

Served with Beef dripping potatoes, Yorkshire Pudding, Savoy Cabbage, Leeks & Peas, Honey Glazed Carrots and Cow & Pig Gravy

DESSERTS

Chocolate Brownie 6

Homemade Cheesecake 7 Sticky Toffee Pudding 6 Chef's Choice

Butter Scotch Sauce. Vanilla Ice Cream

Hot Fudge Sauce, Vanilla Ice Cream

> Selection of Ice Cream - 3 scoops 5 (Salted Caramel, Belgian Chocolate,

Madagascan Vanilla or Strawberry Cream)

AFTER DINNER DRINKS LIQUEUR COFFEES

Irish Coffee 6.5

Russian Coffee 6.5 Vodka

Amaretto Coffee 6.5 Disaronno

Whiskey French Coffee 6.5 Brandy

Calypso Coffee 6.5 Tia Maria

Baileys Latte 6.5 Baileys

COCKTAILS

White Chocolate Martini 8.5

Screaming Orgasm 9.5 Vodka, Kahula, Baileys, Amaretto, Milk, Sprinkle of Nutmeg

White Chocolate Liqueur, Vanilla Vodka and Dark Chocolate

> Tiramisu 9.5 Chocolate Liqueur, Rum,

Espresso Martini 8.5

Coffee Liqueur

Coffee Liqueur, Vanilla Vodka &

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