



SPECIAL OFFER

2 for £10 on Cocktails

Tuesday - Saturday - 6pm - 8pm

*Conditions Apply



COW & PIG BROMLEY

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 (GLUTEN, DIARY)

STARTERS

Crispy Calamari 7

Lemon & Garlic Sauce

(MOLLUSCS, EGGS)

Brisket & Bacon Nuggets 8

Panko, Smoked Monterey Jack
Cheese, Brown Sauce

(GLUTEN, DIARY, EGGS)

Cow Cigars 8

Filo Pastry, Ground Beef, Spices
(GLUTEN)

Smokehouse Chicken 7

Panko, Smoked Chicken,
Mash & Chives, BBQ Sauce

(GLUTEN, DIARY, EGGS)

Baked Camembert (V) 12

(GLUTEN, DIARY)

Leek & Truffle Croquettes (V) 7

Béchamel, Spicy Tomato Sauce

(GLUTEN, DIARY)

Pork Medallions 8

Pork Tenderloin, Carrot Puree, Mustard
Apple, Bacon Crisps

(DIARY)

Fresh Soup of the Day 6

Chef's Choice, served with Sourdough
(GLUTEN, DIARY)

Creamy Baked Mushroom (V) 8

Garlic, Stilton, Sourdough

(GLUTEN, DIARY)

Garlic & Chilli King Prawns 7

(GLUTEN, CRUSTACEANS, DAIRY)

SALADS

Fresh Mixed Leaf Salad (V) 5.50

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

Extras: Chicken & Bacon 6

Fillet Steak 12

Goats Cheese & Onion Marmalade 6
(DIARY)

SIDES

Crispy Fries 3

Mash Potato 4

(DIARY)

Sweet Potato fries 4

Field Mushrooms 4

(DIARY)

Garlic Bread 3

(GLUTEN, DIARY)

Cheesy Garlic Bread 4

(GLUTEN, DIARY)

Triple Cheese

Mac n Cheese Balls 5

(GLUTEN, DIARY, EGGS)

Sourdough & Butter 3

(GLUTEN, DIARY)

Creamed Spinach 5

(DIARY)

Savoy Cabbage,

Leeks & Peas 4

(DIARY)

MAINS

C&P Cheeseburger 13

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

(GLUTEN, DIARY, EGGS, SEASAME
SEEDS)

The Cow & Pig Burger 14

The 50/50 Burger. Beef &
Bacon infused Patties,
Monterey Jack Cheese,

Red Onion, Baby Gem,

C&P Burger Sauce

(GLUTEN, DIARY, EGGS, SEASAME
SEEDS)

Chix Chix Burger 13

Buttermilk and Brined Fried
Chicken, Monterey Jack Cheese,

Red Onion, Baby Gem,

C&P Burger Sauce

(GLUTEN, DIARY, EGGS, SEASAME
SEEDS)

The Happy Cow Burger (V) 11

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

(GLUTEN, DIARY, EGGS, SEASAME
SEEDS)

Rack of BBQ Pork Ribs 18

Slow Roasted Baby Back Ribs
served with Crispy Fries

(CELERY, MUSTARD)

C&P Plate of Meat 20

Pork Tenderloin, Steak Medallion
Pork Belly, Lamb Rump, Streaky
Bacon, Cumberland Sausage

served with Crispy Fries

(GLUTEN)

Steak & Ale Pie 16

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

Gravy

(GLUTEN, DIARY, EGGS, CELERY)

Pan roasted chicken 17

Creamy mushroom sauce and
mash

(DAIRY)

Roasted Lamb Rump 17

Wild Garlic Mash, Seasonal
Greens, Cow & Pig Gravy

(CELERY, DAIRY)

Pulled Pork & Pastrami

Lasagne 14

Bolognese, Fresh Pasta,
Béchamel, Garlic Bread

(GLUTEN, DAIRY, EGG)

Pan Fried Seabass 17

Pan Fried Seabass Fillet, New
Potatoes, Sautéed Spinach,

Lemon Butter Sauce

(FISH, DAIRY)

Pumpkin Risotto (V) 14

Pumpkin, Butternut Squash,
Pearl Barley, Micro Watercress

& Basil Oil

(DAIRY, GLUTEN)

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
(CELERY, DAIRY)

Béarnaise
(DAIRY, EGG)

Garlic Butter
(DAIRY)

Cow & Pig Gravy
(CELERY)



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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

GLUTEN IN YORKSHIRE
PUDDING

DAIRY IN SAVOY, LEEKS,
PEAS, CARROTS, POTATOES

CELERY IN GRAVY

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

DESSERTS

Chocolate Brownie 6
(GLUTEN, DIARY, SOYA)

Homemade Cheesecake 7
(DIARY, EGG)

Sticky Toffee Pudding 6
(GLUTEN, DIARY, EGG)

Selection of Ice Cream - 3 scoops 5
(DIARY)

DAIRY IN COFFEES

DAIRY IN WHITE
CHOCOLATE MARTINI
TIRAMISU,
SCREAMING ORGASM

AFTER DINNER DRINKS

LIQUEUR COFFEES

Irish Coffee 6.5
Whiskey

Russian Coffee 6.5
Vodka

Amaretto Coffee 6.5
Disaronno

French Coffee 6.5
Brandy

Calypso Coffee 6.5
Tia Maria

Baileys Latte 6.5
Baileys

COCKTAILS

White Chocolate Martini 8.5
White Chocolate Liqueur, Vanilla
Vodka and Dark Chocolate

Espresso Martini 8.5
Coffee Liqueur, Vanilla Vodka &
Espresso

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

Tiramisu 9.5
Chocolate Liqueur, Rum,
Coffee Liqueur

LUNCH MENU

Available on Tuesday to Friday 12pm - 3pm
Saturday 12pm - 4pm

2 Course - 12.95

3 Course - 15.95

STARTERS

Mac & Cheese Balls (V)

(GLUTEN, DIARY, EGGS)

Crispy Calamari

Lemon & Garlic Sauce

(MOLLUSCS, EGGS)

Brisket & Bacon Nuggets

Panko, Smoked Monterey Jack

Cheese, Brown Sauce

(GLUTEN, DIARY, EGGS)

Leek & Truffle Croquettes (V)

Spicy Tomato Sauce

(GLUTEN, DIARY)

Fresh Soup of the Day

Chef's Choice, served with Sourdough

(GLUTEN, DIARY)

Smokehouse Chicken

Panko, Smoked Chicken,

Mash & Chives, BBQ Sauce

(GLUTEN, DIARY, EGGS)

MAINS

C&P Cheese Burger

One Beef Patty, Monterey Jack

Cheese, Red Onion, Iceberg,

C&P Burger Sauce

(GLUTEN, DIARY, EGGS, SEASAME SEEDS)

Half Rack of BBQ Pork Ribs

Slow Roasted Baby Back Ribs served

with Crispy Fries

(CELERY, MUSTARD)

Mini Steak & Ale Pie

Premium British Beef, Slow Cooked in

London Pride, served with Creamy

Mash, Cow & Pig Gravy

(GLUTEN, DIARY, EGGS, CELERY)

Pulled Pork & Pastrami Lasagne

Bolognese, Fresh Pasta, Béchamel,

Garlic Bread

(GLUTEN, DIARY, EGG)

Bangers and Mash

Cumberland sausage, served with creamy

mash, Cow & Pig Gravy

(GLUTEN, DIARY, CELERY)

Fresh Mixed Leaf Salad (V)

Wild Baby Leaf Salad, Tomatoes, Shallots,

Cucumber, Dressed with Olive Oil &

Balsamic Reduction

(Gluten Free)

The Happy Cow Burger (V)

Medley of Veg & Chickpea Patty, Goats

Cheese, Baby Gem, Onion Marmalade

(GLUTEN, DIARY, EGGS, SEASAME SEEDS)

Pumpkin Risotto (V)

Pumpkin, Butternut Squash, Pearl Barley,

Micro Watercress & Basil Oil

(DAIRY, GLUTEN)

DESSERTS

Please refer to dessert menu for choices.

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