COW & PIG

STARTERS

STARTERS								
	Olives $(v)(gf)$ Marinated olives		peppers $(v)(gf)$ sed sea salt	Flatbre:	. ,	Halloumi stick Sweet chilli	(v)(gf)	
	4.00 Nuts, sesame	6	5.00	7.00	0 Gluten, d	iary 7.00 Da	iry	
Cow cigars Spicy minced lamb wro	8.9 apped in a light crispy pastry		Iberico ham croque Smoked manchego Gluten, egg, dairy, must		7.95	Buttermilk chic Honey habanero, Buffalo Gluten, dairy, fish		8.95
Beef brisket n	luggets 8.	95 5	Sticky Bar B.Q ribs		7.95	Gluten, dairy, fîsh Buttermilk win Honey habanero, Buffalo Gluten, dairy, mus	gs	7.95
	ith pork crackling, parmesan y, <mark>mustard</mark> elly bites 8.	95 I	Ahr smoked pork back ribs, map Mustard, dairy Peri peri prawns		8.95	Creamy mushro	tard, sesame coms	7.95
Hot honey glaze Dairy, sesame		1 6	Served with garlic bread Crustaceans, gluten, da MAIN	iry S	'	Served with garlic bread Gluten, dairy, mus	tard, sesame, fi	sh
Pork belly 10hr slow cooked, jerse broccoli, bone marrow Dairy, mustard	22. ey royals. tenderstem gravy	I	Traditional fish & c Fresh haddock, triple-cooked ch tartare sauce <mark>Dairy, fish, gl</mark>	ips,	19.95	King prawn ling Fresh chilli, garlic, parsley olive oil Crustaceans	y, extra virgin	19.95
Bar B.Q baby Maple sugar rub, 12hr Dairy, mustard		Je	Pan fried seabass ersey royals. tenderstem brocco Pish, dairy	li	22.95	Spicy sausage r Italian sausage, san marza parsley, parmesan Dair	ano tomatoes,	19.95
Grilled chicke Creamy mushrooms, je Gluten, dairy, fish	rsey royals	Т	Aubergine parmigia Comato, basil, mozzarella Gluten, dairy BURGE		17.95	Mushroom tagli Creamy mushroom sauce, Add grilled chicken - 5.00 Dairy, gluten, fish	parsley, parmesan	17.95
lettuce, pickles, cp hou	urger 15. ged patty, american cheese, se sauce, triple cooked chips ustard, egg, sesame	λ 1.	Short rib burger Marrow infused dry aged patty, 2hr beer braised short rib, pink riple cooked chips Dairy, glu	onions, garlic	тауо,	Nashville hot bu Fried chicken, lettuce, pick honey habanero mayo, trip Dairy, gluten, must	cles, ple cooked chips	15.95 ie
Black cow bur Marrow infused dry ag onion jam, smoked back Dairy, gluten, egg	ged patty, american cheese, on, garlic mayo, triple cooked	hins tr	Buffalo chicken bur ried chicken, lettuce, pickles, bl riple cooked chips airy, gluten, mustard, o	ue cheese,	16.95 e	Pork belly bun Wrapped in crispy cracklin apple ketchup, triple cooked Dairy, gluten, must	d chips ard, egg, sesam	15.95 le
Blue cow burg Marrow infused dry ag	ger 16. ed patty, american cheese, on, blue cheese, triple cooked o g, sesame	N	Brisket burger Marrow infused dry aged patty, noked brisket & bacon, house so airy, gluten, egg, sesan	auce, triple cool	17.95 se, 8hr ked chips	Pulled pork bur, Braised pork shoulder, and house sauce, triple cooked Dairy, gluten, must	ger erican cheese, slaw, chips	15.95
LARG	GE CUTS		STEA	KS		SAUC	CES	
	ry or for two to share. Plea information on available cu		These cuts are 600g & with triple cooked chips			Garlic butter Dairy, fish Bearnaise sauce	2.00 2.00	
Porterhouse	10.00/100	g F	illet 30)0g	39.95	Dairy, eggs Peppercorn Dairy, mustard	2.00	
Tomahawk	10.00/100	g S	irloin 40)0g	37.95	Bone marrow gr	avy 2.00	
T-bone	9.00/100	g R	Ribeye 40)0g	39.95	Chilli hollandais Dairy, eggs, sova, m	e 2.00 ustard, nuts	

with triple cooked	Bearn		
Fillet	300g	39.95	Pairy, e
Sirloin	400g	37.95	Bone Dairy
Ribeye	400g	39.95	Chilli Dairy,
Chateaubriand	600g	69.95	Honey Dairy.

Peppercorn Dairy, mustard	2.00
Bone marrow gravy	2.00
Chilli hollandaise	2,00
Honey habanero	2.00
Bone marrow gravy Dairy, mustard Chilli hollandaise Dairy, eggs, soya, mustard, Honey habanero Dairy, mustard Blue cheese Dairy	2.00

SIDES

Garlic bone marrow Dairy	6.00	Macaroni with four cheeses	7.00	Triple cooked chips	5.00
Creamy mushroom	7.00	Chilli & garlic broccoli	6.00	Angry chips (hot)	6.00
Colesiaw Colesiaw		Kale & parmesan salad	6.00	Sweet potato fries	5.00
Creamy mushroom Gluten, dairy, fish Coleslaw Dairy, egg, mustard Creamed spinach Dairy, fish	7.00	Broccoli & walnut salad Dairy, mustard, nuts, sesame	6.00	Onion rings	6.00
Dan y, non		Dan j j mastar aj matoj sesame			

SUNDAY ROAST

Leg of lamb 21.95 Pork belly 20.95 Beef rump 22.95 Veg roast (v) 14.95 Cauliflower with four cheeses (v) 7.00

Dairy, gluten Sundays are about people and ours start with a family meal. Our roasts are served on a sharing board with Yorkshire puddings, beef dripping potatoes, selection of seasonal vegetables & our homemade Cow & Pig gravy.

Yorkshire pudding: dairy, gluten, egg Seasonal veg: dairy

ALL IN ROAST

Cow & pig gravy: dairy, mustard

A Sunday lunch made just for you, dear sharers. A heady mix of beef, pork & lamb with all the above trimmings. (Minimum 2 people, £25 per person)