COW & PIG

STARTERS

STARTERS												
	Olives (v)(gf) Marinated olives		on peppers (v)(gf) moked sea salt	Flatbre Humm		Halloumi sticks (v)(gf) Sweet chilli						
	4.00 Nuts, sesame		6.00 7.00 Gluten, diar			liary 7.00 Dairy						
Cow cigars Spicy minced lamb to	vrapped in a light crispy i	9.95	Iberico ham cro Smoked manchego Gluten, egg, dairy, n		8.95	Buttermilk chicken Honey habanero, Buffalo or Bar.B.Q Gluten, dairy, fish	9.95					
Beef brisket	nuggets	9.95	Sticky Bar B.Q ri	ibs	8.95	Gluten, dairy, fish Buttermilk wings Honey habanero, Buffalo or Bar.B.Q Gluten, dairy, mustard, sesame	8.95					
Gluten, egg, da Sticky pork Hot honey glaze	with pork crackling, pari iry, mustard belly bites	8.95	24hr smoked pork back ribs Mustard, dairy Peri peri prawn Served with partic broad	S	9.95	Gluten, dairy, mustard, sesame Creamy mushrooms Served with garlic bread	8.95					
Dairy, sesame		'	Served with garlic bread Crustaceans, gluten MAI	i, dairy NS	'	Gluten, dåiry, mustard, sesame, fi	ish					
Pork belly 10hr slow cooked, je broccoli, bone marro Dairy, mustaro	rsey royals. tenderstem w gravy	24.95	Traditional fish a Fresh haddock, triple-cook tartare sauce Dairy, fish	ed chips,	19.95	King prawn linguine Fresh chilli, garlic, parsley, extra virgin olive oil Crustaceans, gluten	22.95					
Bar B.Q baby Maple sugar rub, 12 Dairy, mustard	y back ribs Thr slow cooked	21.95	Pan fried seabas Jersey royals. tenderstem b Fish, dairy		23.95	Spicy sausage rigatoni Italian sausage, san marzano tomatoes, parsley, parmesan Dairy, gluten	19.95					
Grilled chick Creamy mushrooms, Gluten, dairy, f	jersey royals	22.95	Aubergine parm Tomato, basil, mozzarella Gluten, dairy BURO	S	17.95	Mushroom rigatoni Creamy mushroom sauce, parsley, parmesan Add grilled chicken - 5.00 Dairy, gluten, fish	17.95					
lettuce, pickles, cp h	burger aged patty, american choouse sauce, triple cooked mustard, egg, sesal	chips	Short rib burger Marrow infused dry aged p 12hr beer braised short rib, triple cooked chips Dairy	patty, american che pink onions, garlio	с тауо,	Nashville hot burger Fried chicken, lettuce, pickles, honey habanero mayo, triple cooked chips Dairy, gluten, mustard, egg, sesan	16.95 ne					
Black cow by Marrow infused dry	aged patty, american che	17.95	Buffalo chicken l	les, blue cheese,	16.95	Pork belly bun Wrapped in crispy crackling, slaw,	17.95					
Dairy, gluten, e Blue cow bu	rger	17.95	triple cooked chips Dairy, gluten, musta Brisket burger		18.95	apple ketchup, triple cooked chips Dairy, gluten, mustard, egg, sesam Pulled pork burger	ne 16.95					
Marrow infused dry aged patty, american cheese, onion jam, smoked bacon, blue cheese, triple cooked chips Dairy, gluten, egg, sesame			Marrow infused dry aged patty, american cheese, 8hr smoked brisket & bacon, house sauce, triple cooked chips Dairy, gluten, egg, sesame			Braised pork shoulder, american cheese, slaw, house sauce, triple cooked chips Dairy, gluten, mustard, egg, sesam	ie					
LARGE CUTS			STEAKS			SAUCES						
Good if you're hungry or for two to share. Please ask your server for information on available cuts.			These steaks include a choice of one of our homemade sauces.			Garlic butter 3.00 Dairy, fish Bearnaise sauce 3.00						
Porterhouse	10.00/	′100g	Fillet	300g	39.95	Dairy, eggs Peppercorn 3.00 Dairy, mustard						
Tomahawk	10.00/	100g	Sirloin	400g	37.95	Bone marrow gravy 3.00						
T-bone	9.00/	100g	Ribeye	400g	39.95	Chilli hollandaise 3.00 Dairy, eggs, soya, mustard, nuts Honey habanero 3.00						
			Chateaubriand	600g	69.95	Honey habanero 3.00 Dairy mustard						

Chateaubriand 600g

		~ — — ·			
Garlic bone marrow Dairy	8.00	Macaroni with four cheeses	8.00	Triple cooked chips	5.00
Creamy mushroom	8.00	Chilli & garlic broccoli	7.00	Angry chips (hot)	6.00
Creamy mushroom Gluten, dairy, fish Coleslaw Dairy, egg, mustard Creamed spinach		Kale & parmesan salad	7.00	Sweet potato fries	5.00
Creamed spinach	7.00	Broccoli & walnut salad Dairy, mustard, nuts, sesame	7.00	Onion rings	6.00
Dairy, fish		Dan y, mustaru, muts, sesame		uiutcii	

SIDES

SUNDAY ROAST

Pork belly 21.95 Leg of lamb 21.95 Beef rump 22.95 15.95 Veg roast (v) 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

Blue cheese Dairy

3.00

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)