

# COW & PIG

We proudly source all our meat and dairy products from Aubrey Allen, Royal Warrant holders renowned for exceptional quality & responsible British farming.

## SET MENU

2 Course 19.95      3 Course 24.95

Tuesday to Thursday – all day  
Saturday - 12pm to 4.30pm

## STARTERS

### Buttermilk wings

Honey habanero mayo, Buffalo or Bar.B.Q sauce

**Gluten, dairy, mustard**

### Pulled pork crumpet

Pickled red chilli, cow & pig gravy

**Dairy, mustard, gluten**

### Prawn tempura

Sweet chilli

**Crustaceans, gluten**

### Halloumi sticks (v)

Sweet chilli

**Dairy**

## MAINS

### Classic cow burger

Marrow infused dry aged patty, american cheese, pickles, lettuce, cp house sauce, chips

**Dairy, gluten, mustard, egg, sesame**

### Pork belly bun

Wrapped in crispy crackling, slaw, apple ketchup, chips

**Dairy, gluten, mustard, egg, sesame**

### Pulled pork burger

Braised pork shoulder, american cheese, slaw, house sauce, chips

**Dairy, gluten, mustard, egg, sesame**

### Classic chicken burger

Fried chicken, pickles, lettuce, cp house sauce, chips

**Dairy, gluten, mustard, egg, sesame**

### Pork belly (Supplement 5.00)

Slow cooked 10hrs, creamy mash, tenderstem broccoli, cow & pig gravy

**Mustard, dairy**

### Pan fried seabass (Supplement 5.00)

Creamy mash, tenderstem broccoli

**Fish**

### Chef's steak (Supplement 12.50)

Cut daily, ask your server for today's cut, chips

### Half rack baby back ribs

Slow cooked pork ribs, honey bourbon bbq sauce, chips

**Mustard, dairy**

## DESSERTS

### Chocolate brownie

Chocolate sauce, Madagascan vanilla ice cream

**Soya, dairy, nuts, eggs**

### Belgian biscoff waffle

Biscoff sauce, Madagascan vanilla ice cream

**Gluten, egg, dairy, soya**

Terms and conditions apply – Not available for parties of 6 and above and on special days

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