

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.