

# COW & PIG

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

## STARTERS

<b>Olives (v)(gf)</b> Marinated olives 5.00 Nuts, sesame	<b>Corn ribs (gf)</b> Smoked paprika & garlic butter 7.00 Dairy, fish	<b>Flatbread (v)</b> Hummus 8.00 Gluten, dairy	<b>Halloumi sticks (v)(gf)</b> Sweet chilli 8.00 Dairy
<b>Cow cigars</b> 9.95 Spicy minced beef wrapped in a light crispy pastry Gluten, egg, dairy	<b>Iberico ham croquettes</b> 8.95 Smoked manchego Gluten, egg, dairy, mustard	<b>Buttermilk chicken</b> 10.95 Honey habanero, Buffalo or Bar.B.Q Gluten, dairy, fish	<b>Buttermilk wings</b> 10.95 Honey habanero, Buffalo or Bar.B.Q Gluten, dairy, mustard, sesame
<b>Beef brisket nuggets</b> 9.95 Panko fried, infused with pork crackling, parmesan Gluten, egg, dairy, mustard	<b>Sticky Bar B.Q ribs</b> 10.95 Slow-cooked baby back pork ribs, maple sugar rub Mustard, dairy	<b>Creamy mushrooms</b> 9.95 Served with garlic bread Gluten, dairy, mustard, sesame, fish	
<b>Sticky pork belly bites</b> 10.95 Hot honey soy glaze Dairy, sesame, soy	<b>Pan fried king prawns</b> 11.95 Choice of peri peri or garlic butter Crustaceans, gluten, dairy		

## MAINS

<b>Pork belly</b> 24.95 10hr slow cooked, creamy mash, tenderstem broccoli, bone marrow gravy Dairy, mustard	<b>Traditional fish &amp; chips</b> 22.95 Fresh haddock, triple-cooked chips, tartare sauce Dairy, fish, gluten, egg	<b>King prawn linguine</b> 24.95 Fresh chilli, garlic, parsley, extra virgin olive oil Crustaceans, gluten
<b>Bar B.Q baby back ribs</b> 24.95 Slow-cooked rack of pork ribs, triple cooked chips Dairy, mustard	<b>Pan fried seabass</b> 24.95 Creamy mash, tenderstem broccoli Fish, dairy	<b>Steak &amp; Ale Pie</b> 24.95 Creamy mash, bone marrow gravy Dairy, gluten, egg, mustard
<b>Grilled chicken</b> 24.95 Creamy mushrooms, creamy mash, parsley Gluten, dairy, fish	<b>Aubergine parmigiana (v)</b> 19.95 Tomato, basil, mozzarella Gluten, dairy	<b>Mushroom rigatoni</b> 17.95 Creamy mushroom sauce, parsley, parmesan Add grilled chicken - 5.00 Dairy, gluten, fish

## BURGERS

<b>Classic cow burger</b> 17.95 Marrow infused dry aged patty, american cheese, lettuce, pickles, house sauce, triple cooked chips Dairy, gluten, mustard, egg, sesame	<b>Short rib burger</b> 19.95 Marrow infused dry aged patty, american cheese, 12hr beer braised short rib, pink onions, garlic mayo, triple cooked chips Dairy, gluten, egg, sesame	<b>Hot honey burger</b> 18.95 Fried chicken, lettuce, pickles, honey habanero mayo, triple cooked chips Dairy, gluten, mustard, egg, sesame
<b>Black cow burger</b> 18.95 Marrow infused dry aged patty, american cheese, onion jam, smoked bacon, garlic mayo, triple cooked chips Dairy, gluten, egg, sesame	<b>Classic chicken burger</b> 17.95 Fried chicken, lettuce, pickles, house sauce, triple cooked chips Dairy, gluten, mustard, egg, sesame	<b>Pork belly bun</b> 18.95 Wrapped in crispy crackling, slaw, apple ketchup, triple cooked chips Dairy, gluten, mustard, egg, sesame
<b>Blue cow burger</b> 18.95 Marrow infused dry aged patty, american cheese, onion jam, smoked bacon, blue cheese, triple cooked chips Dairy, gluten, egg, sesame	<b>Brisket burger</b> 19.95 Marrow infused dry aged patty, american cheese, 8hr smoked brisket & bacon, house sauce, triple cooked chips Dairy, gluten, egg, sesame	<b>Pulled pork burger</b> 17.95 Braised pork shoulder, american cheese, slaw, house sauce, triple cooked chips Dairy, gluten, mustard, egg, sesame

## LARGE CUTS

Good if you're hungry or for two to share. Please ask your server for information on available cuts.

<b>Porterhouse</b> 11.00/100g	<b>Chateaubriand</b> 15.00/100g	<b>Cote de boeuf</b> 12.00/100g
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## STEAKS

These steaks include a choice of one of our homemade sauces.

<b>Fillet</b> 250g 39.95	<b>Sirloin</b> 300g 37.95	<b>Ribeye</b> 300g 38.95
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## SAUCES

<b>Garlic butter</b> 3.00 Dairy, fish	<b>Bearnaise sauce</b> 3.00 Dairy, eggs	<b>Peppercorn</b> 3.00 Dairy, mustard
<b>Bone marrow gravy</b> 3.00 Dairy, mustard	<b>Chilli hollandaise</b> 3.00 Dairy, eggs, soya, mustard, nuts	<b>Honey habanero</b> 3.00 Dairy, mustard
<b>Blue cheese</b> Dairy 3.00		

## SIDES

<b>Garlic bone marrow</b> Dairy 8.00	<b>Macaroni with four cheeses</b> 8.00	<b>Triple cooked chips</b> 6.00
<b>Creamy mushroom</b> 8.00 Gluten, dairy, fish	<b>Chilli &amp; garlic broccoli</b> 7.00	<b>Angry chips (hot)</b> 7.00 Dairy, egg, nuts
<b>Coleslaw</b> 7.00 Dairy, egg, mustard	<b>Kale &amp; parmesan salad</b> 7.00	<b>Creamy mash</b> Dairy 6.00
<b>Creamed spinach</b> 8.00 Dairy, fish	<b>Broccoli &amp; walnut salad</b> 7.00 Dairy, mustard, nuts, sesame	<b>Onion rings</b> 7.00 Gluten

## SUNDAY ROAST

<b>Beef rump cap</b> 24.95	<b>Pork belly</b> 24.95	<b>Leg of lamb</b> 24.95
<b>Veg roast (v)</b> 17.95	<b>Cauliflower with four cheeses (v)</b> 8.00 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

Cow & pig gravy: dairy, mustard

## ALL IN ROAST

A Sunday lunch made just for you, dear sharers. A heady mix of beef, pork & lamb with all the above trimmings. (Minimum 2 people, £27 per person)