

THE
BROWN COW

sips

Hugo Spritz
Spicy Margarita
Aperol Spritz
Negroni

nibbles

Nocellara, Kalamata & Amfissa olives (ve) 4.5
Rosemary almonds (ve) 4.5
Miso Padrón peppers (v) 5
Sourdough & butter (v) 5

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starters

Venison terrine, fig chutney, sourdough 11
Salt & chilli calamari, miso mayo 10
Wild mushrooms on sourdough (ve) 9

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sunday roasts

All served with roast potatoes, seasonal greens, roasted roots, Yorkshire pudding, beef dripping gravy

Roast rump of British beef, horseradish cream 21.5
Roast chicken, lemon & tarragon stuffing, pig in blanket, bread sauce 20.5
Roast loin of pork, crackling, apple sauce 20

Wild mushroom bourguignon pie, roast potatoes, seasonal greens, roasted roots, gravy (ve) 18

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sunday sides

Cauliflower cheese (v) 5
Pigs in blankets 5
Braised red cabbage (ve) 4
Sea salt, rosemary roast potatoes (ve) 4

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favourites

Flat iron British chicken, shallot & bacon butter, skin-on chips 19
Ham hock, eggs, grilled pineapple, skin-on chips 18.5
Grass-fed double beef burger, Cheddar cheese, bacon, house sauce, skin-on chips 18.5
Beer-battered fish & chips, minted mushy peas, homemade tartare, curry sauce 20
Beetroot red pepper burger, smoked vegan cheese, tapenade, skin-on chips (ve) 18
Grass-fed 28-day aged sirloin, skin-on chips and your choice of peppercorn sauce or beef dripping gravy 34
Korean chicken burger, sesame seaweed, kimchi, gochujang mayo, skin-on chips 19
Haddock, salmon & king prawn classic fish pie 24.5
British steak & ale pie, mash, roasted roots, buttered cavolo nero 19

puddings

Apple crumble tart, custard (v) (ve available) 8
Salted caramel & chocolate brownie, vanilla ice cream (v) 8.5
Proper sticky toffee pudding, chocolate & Guinness ice cream or custard (v) 8



We are committed to supporting biodiverse and regenerative farming practices. All our fish suppliers are MSC certified and all of our beef is from grass-fed cows. All our eggs are free-range and all our vegetables, when in season, are sourced from the British Isles.

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Please talk to us if you have a food allergy, intolerance, coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. Our menu descriptions may not list all ingredients. Scan the QR code for our allergens guide and calorie information or visit: https://links.digitalpubs.co.uk/680627
A printed copy of the allergy information is also available from a team member.
All weights stated are approximate uncooked weights. (v) Suitable for vegetarians (ve) Suitable for vegans