

# THE BROWN COW

## À la carte

### Starters

- Baggy mozzarella, basil mayo £6.50 ✓
- Mixed seafood & smoked bacon chowder, garlic brioche £7.50
- Ham hock, apricot & pistachio terrine, crostini & cornichons £7.00
- Caramelised shallots & goat cheese tart, roasted red pepper sauce £6.50 ✓
- Pan seared Cornish scallops, parsnip puree, parsnip crisps & pomegranate £10.50

### Mains

- Wild rabbit ragu, tagliatelle, pangrattato & parmesan £18.00  
**Pinot Grigio, Galassia 2016 Veneto, Italy (12% abv)**
- Venison red wine stew, swede & turnip mash, wilted kale £20.50  
**Syrah, Baron de Badassiere 2017 Pays d'Oc France (14% abv)**
- Mushroom spinach & apple wellington, apricot sauce £14.00 ✓  
**Vino Blanco, Solano, Galicia, Spain (11% abv)**
- Fresh beer battered cod, triple cooked chips, pea puree & tartare sauce £15.00  
**Hattingley Valley Classic Cuvée Hampshire, England (12% abv)**
- Lamb loin chop, creamy mash, mustard & honey glazed heritage carrots, red wine £17.50  
**Cotes du Rhone 'Esprit Barville', Maison Brotte 2015 Rhone, France (13% abv)**
- Buttermilk fried chicken burger, sweet potato fries, kohlrabi slaw & sriracha mayo £15.00  
**Picpoul de Pinet, Beaugaran 2016 Protégée, France (13.5% abv)**

*Please see our specials board for today's fish & steaks*

### Sides

Macaroni cheese	£5.00	Truffle & Parmesan fries	£5.00
Triple-cooked chips	£4.50	Honey glazed heritage carrots	£5.00
Heritage tomato salad	£4.50	Grilled chicory Caesar salad	£4.50

A discretionary gratuity of 12.5% will be added to the final bill. All game may contain shot. Menu items may contain nuts. Please inform a member of staff of any food allergens, we are happy to provide you with any information to best help you select your meal.