

THE BROWN COW

Aperitifs

Negroni – Portobello Gin, Campari, El Bandarra Vermouth	10
Mezcal Margarita – Mezcal Verde, Triple sec, Lime Juice, Orange squeeze, Salted Tajin rim	12
Pisco Sour – Pisco, egg white, lime juice, Angostura Bitter	12
Chase Seville Marmalade Gin & Double Dutch tonic	7.10
Freestar 0% beer <i>62kcal - fresh & citrusy</i>	4.65

Starters

Tuna Tataki <i>153 kcal</i>	12
Truffle Mac & Cheese Fritters (v) <i>362 kcal</i>	7
Breaded Mozzarella, basil mayo (v) <i>844 kcal</i>	8
Black Pudding Sausage Roll, apple sauce <i>402 kcal</i>	5.5
House Bread, extra virgin rape seed oil, balsamic, herb butter <i>626 kcal</i>	6
Pork, Fennel & Garlic Scotch Egg, Bloody Mary Ketchup <i>722 kcal</i>	7.5
Tomato Gazpacho, king prawns, cantaloupe melon, cherry tomatoes, basil <i>267 kcal</i>	11
Bresaola Carpaccio, grilled nectarines, parmesan, rocket, balsamic reduction <i>204 kcal</i>	11.5
Grilled Asparagus, cannellini beans & wild garlic hummus, spring onion and hazelnut pesto (vg) <i>259 kcal</i>	10

To share

Seafood platter for two *1796 kcal £ 38*
Oysters, fried prawns, squid & whitebait, octopus salad, smoked salmon, sweet chilli sauce, tartare sauce, grilled sourdough bread

Mains

Fresh Grilled Tuna Steak Nicoise Salad, French vinaigrette <i>439 kcal</i>	25
Pan Seared Fillet of Sea Bream, heritage tomato & basil risotto <i>472 kcal</i>	25
Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i> <i>1217 kcal</i>	19
British Brisket Burger, cheese, <i>house slaw, baby gem, fries, burger relish</i> <i>1233 kcal</i>	16.5
	<i>add bacon 21kcal</i> 1
	<i>add fried hen's egg 155kcal</i> 1
Cauliflower Katsu Curry, coconut & lime rice, roasted peanuts (vg) <i>767 kcal</i>	16.5
Steak, Portobello Mushroom & Guinness Stew, buttered new potatoes, seasonal greens <i>767 kcal</i>	19
Buttermilk Fried Chicken Burger, sweet potato fries, coleslaw & sriracha mayo <i>958 kcal</i>	17.5
Grilled Octopus, Mediterranean vegetable skewers, romesco sauce, toasted almonds <i>664 kcal</i>	26
Spiced Carrot, Black Bean & Cumin Burger, gem, tomato, guacamole, fries, vegan burger sauce (vg) <i>731 kcal</i>	16.5
8oz Dry-Aged Walter Rose Rump Steak, <i>watercress, onion rings, mushroom, tomato, garlic butter, fries</i> <i>996 kcal</i>	25

Sides

Rocket & Parmesan <i>108 kcal</i> 4.5	Sweet Potato Fries <i>402 kcal</i> 5.5	Tomato Salad & basil oil <i>294kcal</i> 5
Aspen Fries <i>475 kcal</i> 5.5	Seasonal Greens <i>201 kcal</i> 4.5	Crispy Onion Rings <i>155 kcal</i> 4.5
New Potatoes <i>288 kcal</i> 4.5	Chunky Chips <i>384 kcal</i> 4.5	Tenderstem Broccoli & Chilli <i>118kcal</i> 5

If you're like us, you love your food and drink. Just so you know, as a guideline, adults need around 2000kcal a day.

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.
 Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
 vg=vegan, v=vegetarian, gf=gluten free

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Puddings

British Cheese Plate, <i>oat cakes, crackers, grapes, chutney</i> 1001 kcal	13
- <i>Today's selection: Blue Murder, Golden Cross, Stinking Bishop, Keens Cheddar & Colston Basset Stilton</i>	
Summer Berries Eton Mess 462 kcal	8
Pineapple Tart Tatin, coconut sorbet 353 kcal	9.5
Vegan Sticky Toffee Pudding, sticky toffee sauce (vg) 479 kcal	8
Dark Chocolate & Orange Cheesecake, crème fraiche 542 kcal	8
Apple, Blackberry & Cinnamon Crumble, vanilla ice cream 483 kcal	8
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i> 399 kcal	8
Add a scoop of ice cream 133 kcal	2

Late Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR Café Liqueur, cold brew espresso</i>	11
Whiskey Sour – Jack Daniels, egg white, lemon juice, Angostura Bitter	12
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	10

Stickies

	100ml
Manzanilla Hildago, Spain	7.8
Pedro Ximenes, Valdespino, Spain	7.8
Sauternes, Chateau Delmond, France	9.25
Sandeman, LBV Port, Portugal	5.25
Sandeman, 10yrs Tawny Port, Portugal	6.5

Digestifs

	25ml
Armagnac, Sigognac VSOP 40%	4.5
Cognac, Hennessy XO, 40%	13.5
Cognac, Maxime Trijol VSOP, 40%	5.25
Rum, Diplomatico Reserva Exclusiva	5
Tequila, Casamigos Añejo, 40%	6.25
Islay Whisky, Ardbeg 10yrs, 46%	5.5
Highland Park Whisky, 18yrs, 43%	7.5

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