

# THE BROWN COW

Sunday

## Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

### Small plates *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.50
Hobbs House breads, Estate Dairy salted butter, cold-pressed rapeseed oil (v) (pbo)	4.95
Cauliflower pakora, mango and coconut masala (pb)	5.50
Lamb merguez sausage roll, chermoula yoghurt	6.75
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50
Cornish pork rilletes, beer pickles, strong mustard, buttered toast	8.50
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	9.95

## The Great British Roast

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.*

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	21.95
Cameron Naughton pork belly - 'porchetta' with fennel and herbs, sausage stuffing, apple sauce	18.50
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.50
Our roasted butternut squash, lentil and kale Wellington, mushroom gravy (v) (pbo)	16.95

## Mains

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	12.95/19.50
Sweet pea and mint mezzaluna, whipped feta, salsa verde, pangritata (pb)	10.95/16.95
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	16.95

## Sides

Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.50
Thick-cut pub chips or skin-on fries (v)	4.95	Garlic buttered flatbread / with cheese (v)	4.25/5.25
English garden salad, radish and herbs (pb)	4.95	Spring green vegetables, garlic butter (v)	4.95



**Team Rewards** - Please note we will add an optional 12.5% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



## Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	8.75
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	8.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	7.50

## Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.00
<i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	

## Nearly Full?

Three little Biscoff filled doughnuts.	3.50
<i>Perfect with a coffee!</i>	
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.95
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

**Food for thought;** £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled? Dairy-free milks available.*

Iced tea; Canton red berry and hibiscus, fresh mint  
Iced coffee; illy espresso, milk, maple syrup

## After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Limoncello  
Bulleit Bourbon Old Fashioned  
Sapling Negroni  
Valdivieso Eclat Botrytis Semillon - white dessert wine  
Grenat Maury Lafage - red dessert wine

## Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

## Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



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