

# THE BROWN COW

## Menu

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### Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

### Pub Snacks

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| Hobbs House breads, Nocellara olives, cold-pressed rapeseed oil, sherry vinegar (ve) | 8.95 |
| Evesham beetroot hummus, walnuts, feta, grilled flatbread (ve)                       | 6.50 |
| 'Nduja Scotch egg, preserved lemon mayonnaise  | 7.95 |
| Smoked bacon and cheddar croquettes, chipotle chilli jam                             | 5.95 |
| Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime                     | 9.50 |
| Beer-battered anchovies, curry mayonnaise, burnt lime                                | 6.95 |

### Small Plates

|   |            |
|---|------------|
| Buttermilk fried chicken, little gem, Caesar dressing, Parmesan                                       | 9.50/14.50 |
| Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve) | 9.50       |
| Whipped hot-smoked Chalk Stream trout, beetroot tartare, capers, dill, rye toast                      | 9.50       |
| Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise        | 8.95       |

### Sharing

|   |       |
|---|-------|
| Butternut squash, wild mushroom and black bean nachos (ve)  | 13.50 |
| Baked camembert, rosemary, garlic-battered dipping bread, pickles, sticky onion marmalade (v)               | 19.50 |
| British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter | 17.95 |

### Mains

|   |             |
|---|-------------|
| Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Butcombe beer-battered onion rings                 | 17.50       |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips                            | 18.50       |
| Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough                         | 11.50/18.50 |
| Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)                                   | 15.95       |
| West End Farm pork tomahawk, grilled hispi cabbage, cider and grain mustard sauce, skin-on fries                  | 29.50       |
| Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce                               | 14.50/19.50 |
| Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve) | 15.50       |
| 8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress                   | 24.95       |
| Add peppercorn sauce  | 2.95        |

### Burgers & Sandwiches

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|---|-------|
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries  | 18.50 |
| Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries | 18.50 |
| Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)   | 17.50 |
| Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel             | 12.50 |
| Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket            | 15.50 |

### Sides

|   |      |   |           |
|---|------|---|-----------|
| Thick-cut pub chips or skin-on fries (v)        | 4.95 | Posh fries; truffle aioli, Parmesan, chives (v) | 5.95      |
| Butcombe beer-battered onion rings (v)          | 4.95 | Caesar salad, Parmesan, anchovy dressing        | 5.95      |
| Grilled hispi, garlic butter, crispy onions (v) | 6.50 | Garlic buttered ciabatta / with cheese (v)      | 4.95/6.95 |

## Pudding

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|--|------|
| Valrhona chocolate mousse, caramelised pear, hazelnut, honeycomb (v)                           | 8.50 |
| Little Biscoff doughnuts, baked toffee apple, pumpkin pie ice cream (v) (veo)                  | 8.25 |
| Gingerbread spiced crème brulee, candied oats, brown sugar shortbread (v)                      | 7.50 |
| Plum and blackberry syllabub, stem ginger and lemon custard, treacle sponge, almond wafers (v) | 8.50 |

## Cheese

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|--|-------|
| Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton | 12.95 |
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*Served with caramelised onion and apple chutney, cornichons, crackers (v)*

## Nearly Full?

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| Three little Biscoff filled doughnuts (ve) | 3.95 |
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*Perfect with a coffee!*

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| The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo) | 3.95 |
| Two scoops of Granny Gothards ice creams and/or sorbets (v)                        | 5.95 |
| Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)  | 5.50 |

*Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat*

**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.

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## Coffee & Tea

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

Perhaps try one of our seasonal hot chocolates?

*Dairy-free milks available.*

## After Drinks

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

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling Negroni

*We have a range of dessert wines available - please ask for details*

## 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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

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



**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) Vegetarian, (ve) vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.

