

THE BROWN COW

Menu

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks

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
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95
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
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

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

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

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?

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

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.

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



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.

