

THE BROWN COW

Aperitifs

Hugo Gin Spritz / Strawberry Bellini / Limoncello Spritz

Snacks & Small Plates

Marinated Gordal olives (ve)	4.95
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.50
Sweet potato hummus, chimichurri, grilled flatbread (ve)	6.75
Chorizo Scotch egg, smoked tomato aioli	7.95
Seafood arancini, saffron aioli, English Pecorino	7.25
Castlemead Farm chicken wings, Korean BBQ, sesame, spring onion	8.75
Grilled halloumi, crispy polenta, peperonata, chimichurri dressing (v)	8.25
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	8.95/14.95

Sharing

Mezze; mixed olives, focaccia, sweet potato hummus, beetroot falafel, za'atar yoghurt, grilled flatbread (ve)	17.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

Flatbreads & Burgers

English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	15.95
Symplicity 'keema' mince flatbread, sweet potato hummus, soft herbs, lemon dressing (ve)	11.95
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	18.25
Buttermilk fried free-range chicken burger, kimchi, Korean BBQ sauce, pickled cucumber, skin-on fries	18.95

Mains

Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	24.95
Tandoori chicken thighs, blackened sweetcorn, onion bhaji, coconut and mango yoghurt	18.50
Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)	17.50
Seabass Niçoise, roasted baby potatoes and gem hearts, olive tapenade, anchovies, soft-boiled egg, lemon dressing	21.50
Symplicity 'samosa' pie, filo crust, cumin, braised baby gem, peas and new potatoes (ve)	17.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	19.50

Steaks

*Our Aberdeen Angus and Hereford cross beef is 28-day dry-aged on the bone using Himalayan salt
Served with garlic butter, thick-cut chips, roasted mushroom and watercress*

8oz Hanger (served rare-medium)	24.95
10oz Rump	29.95
8oz Ribeye	36.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	5.25	Truffle fries, English Pecorino, chives (v)	5.95
English garden salad, radish and herbs (ve)	4.95	Roasted new season potatoes, salsa verde (ve)	5.25
Seasonal green vegetables, garlic butter (v)	5.50	Butcombe beer-battered onion rings (v)	4.95

Pudding

Valrhona dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	8.75
Rhubarb and custard blondie, Madagascan vanilla ice cream, ginger crumble (v)	9.25
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	9.25
Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans (v)	8.75

Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
<i>Served with caramelised onion and apple chutney, cornichons, crackers (v)</i>	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	4.25
<i>Perfect with a coffee!</i>	
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.25
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.95

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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for detailed allergen and calorie information.

