

e v e n i n g

aperitifs

hugo's gin spritz / matador margarita / cygnet's bee's knees / mirabeau spritz 11.95

snacks & small plates

marinated gordal olives (ve) 4.95
hobbs house focaccia, cold-pressed rapeseed oil, sherry vinegar (ve) 4.50
bbq pulled pork taco, chipotle chilli sour cream, pineapple salsa 8.75
za'atar crusted halloumi, beetroot hummus, summer crudités, pomegranate molasses (v) 8.95
salt and pepper calamari, vietnamese style dipping sauce, chilli, lime 8.95
grilled summer courgettes, isle of wight tomatoes, vegan burrata, pangritata, basil (ve) 8.95
buttermilk fried chicken, wedge salad, caesar dressing, marinated anchovies, english pecorino 9.50
shell-on king prawns, gochujang butter, lime 10.00

sharing

mezze: mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve) 17.95
british charcuterie: suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia 22.95

pasta, grains & salad

brixham crab linguine, samphire, preserved lemon, brown crab and chilli butter, pangritata 22.00
ravioli of simplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve) 17.50
green pea, spinach and broad bean risotto, fried artichokes, english pecorino, soft herbs (v) (veo) 17.50
hot-smoked chalk stream trout niçoise salad, golden yolk egg, lemon dressing 17.95
heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve) 14.75
sprouting broccoli and fregola salad, peas, broad beans and mint, feta, lemon dressing (v) (veo) 14.95

large plates

english lamb kofta, greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad 16.50
tandoori chicken thighs, blackened sweetcorn, onion bhaji, coconut and mango yoghurt 18.50
our beef burger, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries 18.95
malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers 22.50
baby back ribs, korean ssamjang glaze, bbq sweet potato, kimchi slaw, sesame 24.00
Soz ribeye steak, garlic butter, thick-cut chips, roasted mushroom, watercress 36.95
add: peppercorn / béarnaise 2.95

see our blackboard for prime cuts and daily specials

sides

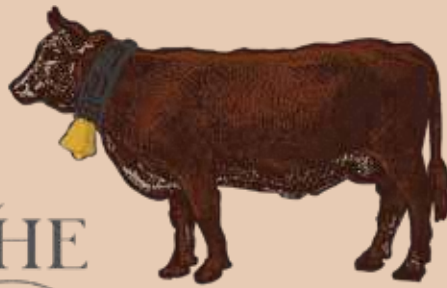
thick-cut pub chips or skin-on fries (ve)	5.25	fregola , peas and broad beans (ve)	5.75
caesar salad , pecorino, anchovy dressing	5.95	truffle fries , pecorino, aioli, chives (v)	5.95
bbq sweet potato , pineapple salsa (ve)	5.75	fried new potatoes , chipotle sour cream (v)	5.75

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 for gluten-free options. please inform us of any allergies before placing your order. we cannot guarantee the absence of all allergens.

scan the qr code for detailed allergen and calorie information.





THE
BROWN COW