

mothering sunday

our favourite marys

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| the brown cow bloody mary | 11.95 |
| ciroc vodka, house spiced tomato juice | |
| bloody maria | 11.95 |
| patrón tequila gold, house spiced tomato juice | |

aperitifs

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| hugo's royale spritz | 11.95 |
| mimosa | 11.95 |
| winter paloma | 11.95 |
| no-jito | 7.50 |

snacks

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| marinated gordal olives (ve) | 4.95 |
| hobbs house focaccia , cold-pressed rapeseed oil, sherry vinegar (ve) | 4.50 |
| british charcuterie : suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia | 23.75 |

two course 33.95 / three course 39.95

starters

- salt and pepper calamari**, vietnamese style dipping sauce, chilli, lime
- loaded hummus**, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)
- butternut squash and black bean tostada**, avocado crema (ve)
- 'nduja scotch egg**, preserved lemon mayonnaise

the great british roast

- all served with roast potatoes, yorkshire pudding, seasonal vegetables, and red wine gravy*
- sirloin of grass fed beef** (served medium-rare), horseradish sauce
- loin of high welfare pork**, sausage stuffing, crackling and baked apple sauce
- castlemead farm chicken**, sage and onion sausage stuffing, bread sauce
- our seasonal vegetable wellington**, mushroom gravy (v) (veo)

mains

- brigham crab linguine**, samphire, preserved lemon, brown crab and chilli butter, pangrita
- jerusalem artichoke risotto**, chestnut and winter herb gremolata (v) (veo)
- our beef burger**, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries
- cornish hake and clams**, café de paris butter, samphire, butter beans, spinach, chicken skin, gremolata

sides

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| cauliflower cheese , thyme crumb (v) | 5.95 | roast potatoes , aioli, crispy onions (v) | 5.50 |
| thick-cut pub chips or skin-on fries (v) | 5.50 | endive, pear and walnut salad (ve) | 5.50 |
| roasted squash , chilli oil, sage, seeds (ve) | 6.95 | truffle fries , pecorino, aioli, chives (v) | 6.25 |

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, (ve) vegan friendly, (veo) vegan option available - 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 total absence of allergens in our dishes. our fish dishes may contain small bones, please take care.

scan the qr code for detailed allergen and calorie information.



puddings

prosecco poached pear, saffron, blackberry, vanilla creamata, maple granola (ve)

spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)

baked chocolate rice pudding, vanilla mascarpone, amaretti crumbs, valrhona chocolate (v)

brown cow tiramisu, perfect for sharing! (v)

nearly full?

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| the 'after eight' (v) mint chocolate ice cream, white chocolate shavings, mint sprinkles | 6.50 |
| three little biscoff-filled donuts (ve) perfect with a coffee! | 4.75 |
| affogato (v) vanilla ice cream, illy espresso, little biscuits | 5.95 |



THE BURNT CHEF
PROJECT

Food for Thought

£1 from every sale of this dish will be donated to 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.

THE
BROWN
COW