

father's day

our favourite marys

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

hugo's royale spritz	11.95
allora spritz	12.95
paloma limona	12.95

two courses 32.9 / three courses 39.9

snacks & small plates

hobbs house breads, gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)
chorizo scotch egg, aioli, smoked paprika
padrón peppers, dorset sea salt (ve)
calamari, five pepper seasoning, roast garlic mayo
za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)
burrata, grilled focaccia, red pepper tapenade, herb salad, basil oil
british charcuterie; suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia

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
west country pork belly, 'porchetta' with fennel and herbs, sausage stuffing, apple sauce
somerset chicken half, proper bread sauce
butternut squash and beetroot wellington, roast shallot, mushroom gravy (v) (veo)

mains

'nduja rigatoni, tomato and fennel sauce, stracciatella, smoked chilli crumbs (ve)
sprouting broccoli, stracciatella, rocket and almond salad, tomato vinaigrette (ve)
our beef burger, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries
brixham market fish of the day - please ask for details

sides

cauliflower cheese , thyme crumb (v)	6	seasonal green vegetables , garlic butter (v)	5.8
roast potatoes , aioli, crispy onions (v)	5.5	grilled broccoli , chilli, almonds (ve)	5.9
skin-on fries or pub chips (ve)	5.5	baby gem salad , buttermilk ranch (v)	5

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 & cheese

valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)

iced rhubarb ripple, raspberry sorbet, maple granola (ve)

reverse affogato, illy espresso ice cream, amaretto liquor, warm vanilla custard, chocolate cookies (v)

brown cow tiramisu, perfect for sharing! (v)

nearly full?

three little biscoff doughnuts (ve) 4.8

two scoops of granny gothards ice creams and sorbets (v) (veo) 6.3

patrón tequila gold, house spiced tomato juice

affogato (v) 5.9

vanilla ice cream, illy espresso, little biscuits



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