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## STARTERS

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KITCHEN SOUP OF THE MOMENT (v) served with warm ciabatta	£5.25	DUCK BREAST with blue cheese and walnut salad, spiced pears and winter berry dressing	£6.95
SMOKED FISH ASSIETTE smoked trout rillette, peppered smoked mackerel, smoked salmon, lemon dressed salad, garlic aioli and toasted ciabatta	£6.75	MOZZARELLA COROZZA (v) breaded pieces of baby mozzarella on French toast with marinara sauce topped with rocket and parmesan	£5.75
GARLIC WILD MUSHROOMS with pancetta in truffle crème fraiche, served on a brioche crostini	£6.25	BAKED GOAT'S CHEESE (v) with beetroot puree, green beans and celeriac crisps	£5.95

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## MAIN COURSES

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### CHEF'S SIGNATURE DISHES

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ROLLED BELLY PORK with apricot and honey stuffing, dauphinoise potatoes, braised red cabbage and apple gravy	£14.25
GARLIC & ROSEMARY MARINATED LAMB RUMP on bubble and squeak mash, served with spearmint jus and seasonal vegetables	£15.95
VENISON, RED WINE & JUNIPER STEW on parmesan and herb polenta, served with roasted baby winter vegetables	£15.25
HERB CRUSTED HAKE FILLET on crayfish and pea shoot risotto drizzled with lemon and parsley oil	£13.95
SPECIALITY PIE please ask for today's choice	£13.25

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### SPECIALITY BURGERS

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**All our burgers are handmade using 100% Yorkshire Dales beef. Served in a glazed brioche bun with mayonnaise, baby gem and sliced tomato, accompanied by hand-cut chips, dill pickle and slaw.**

CLASSIC add cheese and bacon for £1	£9.50
BLUE CHEESE with caramelised onions	£10.50
MEXICAN with homemade nachos, guacamole, soured cream and jalapeños	£10.25
BROWN COW two beef burgers, fried egg, smoked bacon, mature cheddar, barbeque sauce and beer battered onion rings	£13.95
GRILLED CHICKEN BREAST with a sun blushed tomato and smoked paprika soured cream	£9.50
BREADED MUSHROOM (v) available with either Goat's cheese or halloumi and caramelised onions	£9.95

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### VEGETARIAN

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SWEET POTATO, CHICK PEA & SPINACH PIE (v) in a shortcrust pastry case with creamy mash top, served with seasonal vegetables and vegetarian gravy	£10.95
PUMPKIN RISOTTO (v) with Goat's cheese, peas, wild mushrooms, sun blushed tomato, topped with fresh rocket	£10.95
MEDITERRANEAN VEGETABLE TAGLIATELLE (v) in tomato sauce topped with glazed halloumi and fresh rocket	£10.95

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### SIDES

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SEASONAL VEGETABLES. DRESSED MIXED SALAD  
GARLIC BREAD. SMOOTH MASHED POTATO  
HAND-CUT CHIPS. BEER-BATTERED ONION RINGS

ALL £3.00

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### CLASSIC MAINS

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STEAK, MUSHROOM & TIMOTHY TAYLOR ALE PIE within short crust pastry, served with hand-cut chips, seasonal vegetables and rich beef gravy	£12.95
TIMOTHY TAYLOR BATTERED HADDOCK with hand-cut chips, mushy peas and chargrilled lemon	£11.25
CHICKEN & BACON CAESAR SALAD with garlic and herb croutons and shaved parmesan	£9.50
LOCAL SAUSAGES OF THE MOMENT with creamy mashed potato, seasonal vegetables, caramelised onions and rich beef gravy	£11.75
CHICKEN BREAST with herb mash potato, brandy and mushroom sauce, streaky crispy bacon and seasonal vegetables	£12.95
POACHED SMOKED HADDOCK on crushed chive new potatoes, with green beans, prawn and wholegrain mustard sauce, topped with a crispy poached egg	£11.95
CHICKEN & BACON CARBONARA in a classic cream sauce with garlic and black pepper	£10.50

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### GRILLS

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8oz RUMP STEAK	£13.95
10oz SIRLOIN STEAK	£15.95

**Add a sauce £1.50:**

MUSHROOM, PEPPERCORN, YORKSHIRE BLUE CHEESE

All our steaks are from award winning butchers, Ellison's of Cullingworth and cooked to your liking.

They are served with beer battered onion rings, hand-cut chips, braised flat mushroom, roasted tomato, and watercress.

#### How we cook our steaks:

Rare - Cool, red centre, bloody  
Medium Rare - Warm red centre, bloody  
Medium - Pink centre, no blood  
Medium Well - Small amount of pink in the centre  
Well Done - Not pink, fully cooked through

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### SPECIALS BOARD

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Take a look at our ever changing specials board. These specials are created by our team of chefs; where they like to showcase their creativeness and bring you some really delicious and perfectly paired ingredients. They work hard to create seasonally inspired dishes, and they are incredibly popular so once they're gone, they're gone!

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## SANDWICHES. SERVED MON-FRI 12-3PM. WEEKENDS 12-5PM.

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ROAST HAM, BOILED EGG, MUSTARD MAYONNAISE & ROCKET	£6.50	MEDITERRANEAN VEGETABLES, BASIL PESTO & MOZZARELLA (v)	£6.25
CHEDDAR, CARAMELISED ONION & ROCKET (v)	£5.95	LOCAL SAUSAGES, CARAMELISED ONIONS, MUSTARD MAYONNAISE	
BROWN COW CHICKEN & BACON CLUB	£6.95	& ROCKET	£6.95
4oz RUMP STEAK, CRISPY FRIED ONIONS, ROCKET & MUSTARD		BACON, BRIE & CRANBERRY	£6.95
MAYONNAISE	£7.50	FISH GOUJONS, HOMEMADE TARTARE SAUCE & ROCKET	£6.95
ROAST HAM CROQUE-MONSIEUR	£6.50		

*All served in ciabatta or white sliced bread, with hand-cut chips and dressed salad garnish.*

*Add a cup of soup for £1.50*

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## COFFEE & HOT DRINKS

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Add a flavoured syrup to your coffee for an extra 40p  
choose from:

Hazelnut, Vanilla, Caramel or Gingerbread

### CAPPUCCINO

double espresso with steamed milk and foam top

### LATTE

double espresso with steamed milk

### ESPRESSO

short, strong shot of freshly ground coffee

### AMERICANO

espresso with hot water, available on its own or with hot or cold milk

### MOCHA

espresso with milky hot chocolate

### HOT CHOCOLATE

made with hot steamed milk

### YORKSHIRE TEA

individual pot of traditional tea

### SELECTION OF SPECIALITY TEA

choose from:

Earl Grey, Peppermint, Green Tea or various fruit flavours

*Coffees can be made decaffeinated, please mention when ordering*

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## FRESH FRUIT MOCKTAILS

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Made with real fruit puree and fresh fruit juice, shook with freshly  
squeezed lime to create a refreshing long drink.

### ORANGE AND PASSIONFRUIT

### APPLE AND MANGO

### STRAWBERRY AND CRANBERRY

### APPLE AND RASPBERRY

### PINEAPPLE AND PASSIONFRUIT

ALL £2.25

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## SOFT DRINKS

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Since the introduction of the Sugar Tax in April 2018, we decided to offer you Pepsi  
Max and Diet Pepsi on draught. We didn't like the thought of having to charge our  
customers extra to cover the cost of the sugar amount in normal Pepsi.

We also have bottles of Coca Cola and Diet Coke, Appletiser, various Fentimans  
flavours and fresh fruit juices.

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## FOOD ALLERGIES & INTOLERANCES

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BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS  
DUE TO THE NATURE OF OUR KITCHENS, WE CANNOT GUARANTEE THAT YOUR MEAL  
WILL BE FREE FROM ANY ALLERGENS INCLUDING GLUTEN. MENU DESCRIPTIONS MAY NOT  
LIST EVERY INDIVIDUAL INGREDIENT SO PLEASE DISCUSS WITH US BEFORE ORDERING. WE  
TAKE GREAT CARE TO REMOVE BONES BUT SMALL ONES MAY REMAIN.

**(V) SIGNIFIES VEGETARIAN DISHES. WE USE VEGETABLE OIL IN OUR  
KITCHEN.**

Our staff appreciate recognition for good service and we make sure tips go directly to them.  
Prices are inclusive of VAT.

## DESSERTS

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A pudding is the perfect way to finish a meal. All our desserts are homemade and  
scrumptious so why not indulge yourself? We'll even let you share!

### CHOCOLATE BROWNIE (v)

with chocolate fudge sauce, salted caramel fudge ice cream and hazelnut crumb

£4.95

### STICKY TOFFEE PUDDING (v)

with caramel sauce Madagascan vanilla ice cream

£4.95

### SEASONAL FRUIT CRUMBLE (v)

served with homemade custard, please ask for today's choice

£5.25

### SELECTION OF ICE CREAM (v)

Choice of 3 scoops:

£3.95

### MADAGASCAN VANILLA

### STRAWBERRIES AND CREAM

### SALTED CARAMEL FUDGE

### BELGIAN CHOCOLATE

**Take a look at our board for today's special desserts.**

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## CHILDREN'S MENUS

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We appreciate a three year old would not normally eat the same portion size  
as a ten year old. That is why we have two great children's menus for different  
ages, with healthy dinners, a drink and a pudding. Oh, and a colouring sheet to  
keep them entertained! Please ask a member of our team to see a menu.

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## DRINKS SELECTION

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Ask a member of our team about our vast choice of spirits and mixers. We have a  
dozen gins and a good selection of whiskies, rums and liqueurs.

We stock a fantastic range of wines that have been carefully selected, allowing us  
to offer you various styles, all by the glass, sourced from all over the world.

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## SUNDAY ROASTS

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Served every Sunday from 12pm. Your choice of two meats with all the trimmings,  
homemade Yorkshire pudding and lashings of rich beef gravy.

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## HOW WE DO IT

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Our staff are delighted to offer full table service for food and drink orders.  
Our food is freshly prepared to order and this may mean a short wait during  
busy periods. We are a traditional Yorkshire pub with local beers and pub  
grub, done exceptionally well. We hope you enjoy your meal with us.

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