

www.browncowbingley.com browncowbingley@outlook.com 01274 564345

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STARTERS

SOUP OF THE DAY warm sourdough, herb butter £5.95

CHICKEN LIVER PÃTÉ homemade chutney, sourdough toast £6.50

CARAMELISED RED ONION
& GOAT'S CHEESE TARTLET
Goat's cheese fondue,
rocket salad £6.25

NACHOS 🧗

soured cream, guacamole, tomato salsa, jalapeños, shredded mozzarella £5.95 £9.95 for 2

TEMPURA SHRIMP sriracha mayonnaise, Asian slaw, toasted sesame seeds £6.50

TRUFFLED MUSHROOM
RISOTTO

crispy sage, parmesan crisp



MAIN COURSES

STEAK & TIMOTHY TAYLORS ALE PIE rich bone marrow gravy, seasonal vegetables, twice cooked chips £15.95

SAUSAGE & MASH

a trio of butchers Cumberland sausage, creamy mash, rich bone marrow gravy, red onion chutney £14.95

FISH & CHIPS

Timothy Taylors battered haddock fillet, twice cooked chips, home made tartare sauce, mushy peas & lemon $\pounds 13.95$

CHICKEN BREAST

stuffed with spinach, feta & sun blushed tomatoes, crushed garlic potatoes, tomato ragout, Parma ham crisp ± 16.50

MAPLE GLAZED PORK LOIN

dauphinoise potatoes, caramelised apple, smoked paprika crackling, wholegrain mustard cream, wilted greens ± 15.95

BUTTERNUT RISOTTO 🦸

toasted sunflower seeds, butternut puree, basil pesto, sage, smoked paprika straws £13.95

WILD MUSHROOM STROGANOFF smoked brandy sauce, steamed coriander rice £13.95

POACHED SMOKED HADDOCK

crushed new potatoes, wilted greens, mustard & chive mornay sauce $\pounds 14.95$

SEAFOOD PIE

parmesan mash top, sauteed garlic greens $\pounds 15.95$

STEAKS

We source our steaks from Award Winning Butchers & cook them to your liking. Served with chips, confit vine cherry tomatoes, flat cap mushroom & watercress.

8OZ SALT AGED RUMP £20

8OZ SALT AGED SIRLOIN £24

Add peppercorn sauce, blue cheese sauce or garlic butter for £2

SIDES

Chunky chips *
House salad *
Battered onion rings *
Seasonal vegetables *

AII £2.50

Sweet potato fries £3

Parmesan & truffle oil chips £3.50

BURGERS

All our burgers are approximately 7oz and are handmade using 100% Yorkshire Dales beef. Served in a vegan brioche style bun with garlic mayonnaise, baby gem, sliced tomato, gherkin, Monterey Jack cheese & red onion chutney, accompanied by chunky chips.

CLASSIC 7OZ BEEF BURGER £10.50

BUTTERFLIED CHICKEN BURGER £10.50

MOVING MOUNTAINS VEGGIE BURGER * with hash brown £9.95



If you have a food allergy please inform us before placing an order.
As we handle many different foods in our kitchen and even though every care is taken, we cannot fully guarantee any of our dishes are completely free from allergens.

🖁 signifies vegetarian dishes.

SANDWICHES

Only available until 3pm Monday-Saturday

THIN CUT SIRLOIN STEAK

red onion chutney, garlic mayonnaise, fresh rocket £8.95

GRILLED HALLOUMI 🦸

homemade basil pesto, sriracha mayonnaise £6.95

CHARGRILLED CHICKEN & SMOKED STREAKY BACON garlic mayonnaise, baby gem, red onion chutney £7.95

TIMOTHY TAILORS BATTERED HADDOCK GOUJONS tartare sauce, fresh rocket £7.95

CONFIT GARLIC HUMMUS & ROAST ROOT VEGETABLE # balsamic glaze £6.95

All sandwiches are served in a sourdough bun with twice cooked chips

Upgrade to sweet potato fries or parmesan truffle oil chips for £1



Don't jorget to turn page over jor a peek at our pudding menu

Food available Monday - Thursday 12-3 / 5-8pm Friday - Saturday 12-9pm Sunday 12-7pm



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DESSERTS

DOUBLE CHOCOLATE BROWNIE chocolate soil, honeycomb ice cream £5.95

STICKY TOFFEE PUDDING **
rich toffee sauce, vanilla ice cream £5.95

BLACKCURRANT PARFAIT **
frozen apple sponge, yoghurt sauce, berries £5.95

APPLE CRUMBLE *vanilla custard £5.95



CHEESE SELECTION 🖁

three local cheeses, celery curls, frozen grapes, red onion chutney, fudges cheese biscuits £6.95

HOT DRINKS

Americano	£2.95
Cappuccino	£2.90
Latte	£2.90
Mocha	£3.50
Yorkshire Tea	£2.50
Fruit/ Herbal Tea	£2.50
Hot Chocolate	£3.25

Add a flavoured syrup for 50p

CHILDREN'S MENUS

A healthy dinner & a drink £7.50 Plus a colouring sheet to keep them entertained!

Please ask a member of our team to see a menu

FRESH FRUIT MOCKTAILS

Orange & Passionfruit

Apple & Mango

Strawberry & Cranberry

Apple & Raspberry

Pineapple & Passionfruit

All £2.35

Ask us about our extensive selection of fine wines, spirits, liqueurs & craft beers

SUNDAY ROASTS

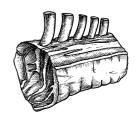
Every Sunday we serve traditional roasts from 12 noon.

A choice of two meats with beef fat roasties, seasonal greens, honey roasted root veg, cauliflower cheese, creamy mash, rich bone marrow gravy & Yorkshire pudding

Vegetarian option available



1 course £ 14 2 course £18 3 course £22



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HOW WE DO IT

We are delighted to offer full table service for food and drink orders.

Our food is freshly prepared to order & this may mean a waiting time during busy periods.

We are a traditional Yorkshire pub with renowned local beers & pub grub, done exceptionally well.

We hope you enjoy your meal with us,

The Brown Cow

