

STARTERS

KITCHEN SOUP OF THE MOMENT (v) warm ciabatta, Yorkshire butter	£5.25
BRAISED PIG CHEEKS apple, celeriac and smoked bacon remoulade	£6.95
ARDENNES PÂTÉ red apple chutney, crusty bread	£5.95

FRESH MUSSELS in a classic shallot, white wine and parsley sauce, crusty bread	£6.95
GOAT'S CHEESE AND ROASTED SWEET POTATO RISOTTO (v) toasted pine nuts, fresh watercress, maple syrup dressing	£5.95
POTTED BROWN SHRIMPS in clarified shallot butter, toasted ciabatta, tomato jam	£6.50

MAIN COURSES

CHEF'S SIGNATURE DISHES

SLOW COOKED LAMB SHANK crushed rosemary new potatoes, garlic fried kale, rich redcurrant gravy	£16.95
GRILLED BACON CHOP wholegrain, leek and smoked cheddar gratin, with parmentier potatoes, roasted shallots	£12.95
POACHED SMOKED HADDOCK crushed new potatoes, salted green beans, crispy poached egg, prawn and wholegrain sauce	£11.95
PAN FRIED SEABASS FILLETS tomato and chorizo cassoulet, steamed mussels	£13.95
SPECIALITY PIE please ask for today's choice	£13.25

CLASSIC MAINS

STEAK, MUSHROOM & TIMOTHY TAYLOR ALE PIE within short crust pastry, hand-cut chips, seasonal vegetables, rich beef gravy	£12.95
TIMOTHY TAYLOR BATTERED HADDOCK hand-cut chips, mushy peas, chargrilled lemon	£11.25
LOCAL SAUSAGES OF THE MOMENT creamy mashed potato, seasonal vegetables, caramelised onions and rich beef gravy	£11.75
OVEN ROASTED CHICKEN BREAST creamy mashed potato, brandy, pancetta and wild mushroom sauce, seasonal greens	£12.95
CHICKEN & BACON CARBONARA in a classic cream sauce, garlic and black pepper	£10.95
KING PRAWN AND CHORIZO RISOTTO roasted red pepper puree, dressed watercress	£11.95

VEGETARIAN

WARM SWEET POTATO AND HALLOUMI SALAD new potatoes, red and yellow peppers, cherry tomatoes, red onion, fresh rocket	£11.95
TRUFFLED WILD MUSHROOM RISOTTO blue cheese and walnut crumb	£11.95
VEGETABLE THAI RED CURRY (vg) fragrant rice, vegetable wonton	£10.95

SIDES

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

ALL £3.00

SPECIALITY BURGERS

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 fries, dill pickle and burger relish.

CLASSIC add cheese and bacon for £1	£10.50
BLUE CHEESE caramelised onions	£11.25
MEXICAN homemade nachos, guacamole, soured cream and jalapeños	£10.95
BROWN COW two beef burgers, fried egg, smoked bacon, mature cheddar, barbeque sauce, beer battered onion rings	£13.95
SOUTHERN FRIED CHICKEN BREAST sweetcorn relish	£10.95
BREADED MUSHROOM (v) available with either Goat's cheese or halloumi, caramelised onions	£10.50

GRILLS

8oz RUMP STEAK	£15.95
10oz SIRLOIN STEAK	£19.95

Add a sauce £1.95:

MUSHROOM, PEPPERCORN, YORKSHIRE BLUE CHEESE

Add garlic king prawns to your steak £3.00

All our steaks are matured for 30 days from award winning butchers, seasoned with sea salt and pepper and cooked to your liking.

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

SPECIALS BOARD

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!

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

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	
ROAST HAM CROQUE-MONSIEUR*	£6.50		£6.95

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

Add a cup of soup for £2.00

COFFEE & HOT DRINKS

Add a flavoured syrup to your coffee for an extra 30p.

Ask for our selection.

CAPPUCCINO £2.75

double espresso with steamed milk and foam top

LATTE £2.75

double espresso with steamed milk

ESPRESSO £2.30

short, strong shot of freshly ground coffee

AMERICANO £2.80

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

MOCHA £3.50

espresso with milky hot chocolate

HOT CHOCOLATE £3.25

made with hot steamed milk

YORKSHIRE TEA £2.30

individual pot of traditional tea

SELECTION OF SPECIALITY TEA £2.50

choose from:

Earl Grey, Peppermint, Green Tea or various fruit flavours

Coffees can be made decaffeinated, please mention when ordering

FRESH FRUIT MOCKTAILS

Made with real fruit puree and fresh fruit juice, shaken 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

DRINKS SELECTION

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.

With a good selection of soft drinks as well, there's something for everyone.

FOOD ALLERGIES & INTOLERANCES

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. (vg) SIGNIFIES VEGAN DISHES. ASK FOR VEGAN ADAPTATIONS ON MANY DISHES.

Prices are inclusive of VAT.

DESSERTS

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!

STICKY TOFFEE PUDDING (v) £2.75
caramel sauce, Madagascan vanilla ice cream

SEASONAL FRUIT CRUMBLE (v) £2.75
homemade custard, please ask for today's choice

CRÈME BRULEE (v) £2.30
brandy snap wafers

CHOCOLATE BROWNIE (v) £2.80
Madagascan vanilla ice cream, white chocolate shard, hazelnut praline

CARAMEL AND APPLE TART TATIN (v) £3.50
Madagascan vanilla ice cream

ALL £5.25

SELECTION OF ICE CREAM (v) £3.95

Choice of 3 scoops:

MADAGASCAN VANILLA. STRAWBERRIES AND CREAM.
BELGIAN CHOCOLATE. MINT CHOCOLATE CHIP.
HONEYCOMB. CAPPUCCINO AMARETTO.

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

CHILDREN'S MENUS

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.

SUNDAY ROASTS

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

HOW WE DO IT

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.



We'd love to hear from you. Call us on 01274 564345, email us browncowbingley@outlook.com or contact us via our website www.browncowbingley.com

