



STARTERS

KITCHEN SOUP OF THE MOMENT (v) warm ciabatta, Yorkshire butter	£5.25	CHARRED ASPARAGUS SPEARS (v) shaved Italian cheese, poached egg, truffle oil	£6.25
SALT AND PEPPER RIBS chilli and star anise glaze	£6.95	DEEP FRIED CALAMARI garlic aioli	£5.95
CORNED BEEF HASH CAKES pancetta creamed spinach	£5.95	SMOKED SALMON AND CUCUMBER TERRINE pickled baby onions, smashed avocado, toasted ciabatta	£6.50

MAIN COURSES

CHEF'S SIGNATURE DISHES

PAN FRIED DUCK BREAST sweetened Yorkshire rhubarb, sweet potato parisienne, pak choi, vanilla and star anise sauce	£14.95
PORK AND BLACK PUDDING WELLINGTON potato fondant, sage and onion puree, bacon fried spring greens	£13.95
OVEN BAKED COD LOIN saffron seafood paella	£15.95
PAN FRIED SEABASS FILLETS white crab rilette, parmentier potatoes, creamed garden greens	£13.95
SPECIALITY PIE please ask for today's choice	£13.25

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 hand-cut chips, dill pickle and slaw.

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 and caramelised onions	£10.50

VEGETARIAN

WILD MUSHROOM ARANCINI (v) blue cheese sauce, rocket salad	£11.95
PESTO GNOCCHI (v) sun blushed tomatoes, buffalo mozzarella, wilted spinach, fresh rocket, Italian cheese	£11.95
BAKED GOATS CHEESE AND PINE NUT SALAD (v) dressed leaves, caramelised red onion, beetroot, garlic and herb croutons	£10.50

SIDES

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

ALL £3.00

CLASSIC MAINS

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
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
CHICKEN & BACON CARBONARA in a classic cream sauce with garlic and black pepper	£10.95
KING PRAWN SKEWERS avocado and sun blushed tomato salad, pepper and herb salsa	£12.95
CHICKEN AND CHORIZO SALAD dressed leaves, cherry tomatoes, garlic roasted peppers	£10.95

GRILLS

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

Add a sauce £1.50:

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	£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 £2.00

COFFEE & HOT DRINKS

Add a flavoured syrup to your coffee for an extra 30p
choose from:

Hazelnut, Vanilla, Caramel or Gingerbread

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, 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

SOFT DRINKS

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.

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.**

Our staff appreciate recognition for good service and we make sure tips go directly to them.
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)

caramel sauce, Madagascan vanilla ice cream

SEASONAL FRUIT CRUMBLE (v)

homemade custard, please ask for today's choice

CRÈME BRULEE (v)

brandy snap wafers

CHOCOLATE AND AMARETTO TART (v)

white chocolate semifreddo

BANANA TART TATIN

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.

WHITE CHOCOLATE AND RASPBERRY. HONEYCOMB.

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.

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.

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.



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