

THE BROWN COW

FOOD MENU



GRAZING PLATES (3 FOR £15)

Seasonal Soup £5 V VE GF

Chef's choice of soup, based on the best locally sourced seasonal ingredients, served with a wild garlic butter & focaccia

Firecracker Shrimp £6.5 GF

King prawns fried in a tempura batter, served with sriracha mayo, sesame, spring onion, chives & lime

Goat's Cheese Parcel £5.5 V

Goat's cheese in filo pastry, served with house salad, onion chutney & balsamic glaze

Olives and Bread £3.5 V GF

Kalamata olives, cherry tomato focaccia, tomato chutney with oil & balsamic dip,

Marinated Chicken Wings £7/£10 GF

(6 or 12*)

Choose from sticky bbq, salt & pepper or sriracha hot sauce, spring onion, coriander, lime & sesame

Lamb Belly Fritters £7 GF

Low & slow lamb belly, marinated in ras el hanout, tempura battered, with sesame, coriander, spring onion & tzatziki

Brown Cow Dirty Fries £7 GF

Low & slow beef brisket, bbq sauce, spring onion & three cheese sauce

MEAT

8oz Yorkshire Ribeye Steak £22 GF

Chef recommends med rare to medium, served with rosemary salted chips, crispy onions, chives & watercress, with a choice of peppercorn, blue cheese or wild garlic butter

8oz Yorkshire Flat Iron Steak £16 GF

Chef recommends med rare to medium, served with rosemary salted chips, crispy onions, chives & watercress, with a choice of peppercorn, blue cheese or wild garlic butter

Butcher's Choice Sausage & Mash £13

Three award winning butcher's sausages on buttery mash with red onion chutney, rich bone marrow gravy & crispy onions

Brisket Burger £14

Brioche burger bun, beef short rib patty, three cheese sauce, bbq brisket, baby gem lettuce & tomato, served with tomato chutney, pickle & skin on fries

Beef Shin, Timothy Taylor Ale & Mushroom Pie £15

Low & slow beef shin braised in Timothy Taylor's ale, button mushrooms, carrot, onions in shortcrust pastry, with beef fat chips, seasonal greens & rich bone marrow gravy

POULTRY AND FISH

Mojo Chicken Burger £12 GF

Butterflied marinated chicken, splashed in mojo sauce, brioche burger bun, wild garlic mayo, roasted red peppers, sliced tomatoes, pickle & skin on fries

Chicken and Chorizo £14 GF

Pan seared thyme infused chicken breast, mashed potato, roasted bell peppers & chorizo cream sauce

Fish and Chips £10 GF

Timothy Taylor's battered haddock, chips, mushy peas, tartare sauce & lemon

Chicken & Bacon Caesar Salad £12 GF

Baby gem lettuce, Caesar dressing, wild garlic croutons & parmesan shavings

Blackened Salmon £13 GF

Cajun marinated salmon fillet, 'wildling' potatoes, pico de gallo, red pepper puree & sauteed greens



VEGETARIAN

Moving Mountains veggie Burger £11 V VE GF

Brioche burger bun, onion jam, goats cheese, hash brown, baby gem, sliced tomato, pickle & skin on fries

Grilled Halloumi Salad £9 V VE GF

House salad with olives, herb oil, sliced tomatoes, red onion & focaccia bread

SIDES

Beef fat chips £2.5 V GF

Beer battered onion rings & wild garlic mayo £3 V

Mac N Cheese £4.5 V GF

House salad £4 V GF

Sauteed spring greens £3 V VE GF

Sweet potato fries £4 V VE GF

SWEET STUFF



Cookies N Cream Brownie £6 V

Triple chocolate brownie, oreo's, melted Hershey chocolate sauce, whipped cream & chocolate bits

Sticky Toffee Pudding £6 V

Date pudding, butterscotch sauce, vanilla ice cream & candied pecans

Raspberries & White Chocolate Cheesecake £6 V

Buttery biscuit base, raspberry coulis, freeze dried raspberries & white chocolate sauce

Knickerbocker Glory £8 V GF

Vanilla ice cream, raspberry coulis, freeze-dried raspberries, meringue, 100's and 1000's, white chocolate sauce, whipped cream & candied pecans



V - Vegetarian

VE - Vegan

GF - Gluten Free



All dishes that specify the above symbols can be altered to suit dietary requirements.
Please advise a member of staff of any allergies when ordering.

THE BROWN COW

COUNTRY PUB

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

SARNIES

All sandwiches are served between 12-2:30pm. Gluten-free & vegan options are available as stated. All come with a chopped house salad.

Grilled Sourdough

The G.O.A.T £4.5 V VE GF

Goat's cheese, caramelised onions, cherry tomatoes & roasted red peppers

BBQ Brisket £5.5 GF

Low & slow marinated beef brisket with bbq sauce, spring onion & mozzarella

Fresh Sourdough

Fish Finger £5

Breaded haddock goujons, chunky tartare sauce & lemon

Brown Cow Club £5.5 GF

Grilled chicken breast, streaky bacon, tomato chutney, baby gem lettuce & cheddar

HOW TO ORDER

Our staff are delighted to offer full table service. If you are seated outside in our beer garden, please use the call button or grab the attention of a team member & we'll come to your table. All of our food is cooked to order & this may cause a short wait during busy times. We're so pleased to welcome you back to the Brown Cow.

CHILDRENS MENU

Just ask a member of our team & they'll be happy to get you one.

SUNDAY ROASTS

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

Vegetarian option available, please ask us for selection

1 course £ 12.5

2 course £17

3 course £21

