

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 flavoured butter & freshly baked bread

Firecracker Shrimp £6.5 GF

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

Goat's Cheese Parcel £5.5 V

Goat's cheese in filo pastry, served with endive, onion chutney, rainbow beets & balsamic glaze

Olives and Bread £3.5 V GF

Kalamata olives, roasted pepper and cherry tomato focaccia, 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 tzatziki & sweet potato crisps

Brown Cow Dirty Fries £7 GF

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

MEAT

8oz Yorkshire Ribeye Steak £22 GF

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

Brown Cow Burger £16 GF

Brioche burger bun, 8oz beef short rib patty, three cheese sauce, bbq brisket, bacon jam, baby gem lettuce, beef tomato, 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, baby onions in shortcrust pastry, with beef fat chips, seasonal greens & a rosemary & red wine sauce

POULTRY AND FISH

Mojo Chicken Burger £12 GF

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

Chicken and Chorizo £14 GF

Pan seared thyme infused chicken breast, sweet potato mash, roasted bell peppers, courgette fries & chorizo cream sauce



Fish and Chips £10 GF

7oz Timothy Taylor's battered haddock, rosemary salted chips, mushy peas, chunky tartare sauce & lemon

Brown Cow Caesar Salad £8.5 V GF

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

Add chicken & bacon £3.50

Add Salmon £4.50

Blackened Salmon £13 GF

Cajun marinated salmon fillet, 'wildling' potatoes, pico de gallo, sweet potato puree & chilli butter sauteed greens



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.



VEGETARIAN

The 'Sean Bean' Burger £11 V VE GF

Brioche burger bun, black bean patty, beetroot & rhubarb ketchup, onion jam, goats cheese, hash brown, baby gem, cherry tomato, pickle & skin on fries

Butternut & Sweet Potato Salad £8 V VE GF

Ras el hanout sweet potatoes with butternut squash, goat's cheese, pomegranates, radish, crisp vegetables, coriander & harissa yoghurt dressing

SIDES

Beef fat chips £2.5 V GF

Beer battered onion rings & wild garlic mayo £3 V

Mac N Cheese £4.5 V GF

Caesar salad £4 V GF

Sauteed spring greens £3 V VE GF

Sweet potato fries £4 V VE GF

Courgetti fries & harissa yoghurt £2.5 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, tonka bean ice cream & candied pecans

Raspberries & White Chocolate Cheesecake £6 V

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

Knickerbocker Glory £8 V GF

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

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 goujon, chunky tartare sauce, mushy peas & 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

