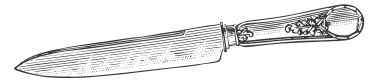


FINEST HOME-GROWN

THE COW

TAPNELL FARM

LOCALLY SOURCED PRODUCE



All burgers are served in a toasted brioche bun with rosemary salted skin on fries | Dairy & gluten free buns available

- Fantastic Four** £35
Any 4 mini versions of our beef burgers below served with dirty fries.
- Classic** £16
Hand pressed beef patty with lettuce, ketchup, burger sauce & gherkins.
- Big Smoke** £20
Hand pressed beef patty with smoked applewood cheese, smoked streaky bacon, smokey BBQ sauce, aioli, lettuce & gherkins.
- Moo Blue** £20
Hand pressed beef patty with blue cheese, tomato & beetroot chutney, lettuce, aioli & gherkins.
- Matador** £20
Hand pressed beef patty with Mexicana cheese, diced confit chorizo, aioli, chorizo mayonnaise, lettuce & jalapenos.
- Spicy Shinny Shin Shin** £20
Hand pressed beef patty with shredded beef shin, sriracha mayonnaise, jalapenos, butterhead lettuce & Mexicana cheese.
Add bloody hell hot sauce £1 🌶️🌶️

- Portobello** **V** £16
Roasted portobello mushroom, chill jam, tomato & beetroot chutney, sun blushed tomatoes, cheddar cheese, aioli, avocado salsa & rocket. Vegan option available.
- Where's The Beef** **V** £18
Beyond meat plant based smash patties with cheddar cheese, vegan mayonnaise, ketchup, lettuce & gherkins. Vegan option available.
- Louisiana Chicken** £18
Buffalo marinated bbq chicken breast, chilli & lime mayo, lettuce & cajun slaw.
- Crispy Fish** £16
Beer battered haddock with lettuce & tartar sauce in a toasted rustic bap with chunky chips.
- Dirty Upgrade** **V** £2
Fries with shredded lettuce, spring onions, cow signature cheese sauce, crispy onions & jalapenos.
- Mini Upgrade** £8
Add a mini version of any of our beef burgers to the top of your burger.

EXTRAS Extra beef patty £3 Remove bun -£1 Add cheese £2 Add bacon £2

STEAKS

All steaks are served with chunky chips, onion rings, grilled portobello mushroom, tomatoes & smoked carrot puree.

- 10oz Sirloin Steak** £30
- 10oz Ribeye Steak** £35
- 32oz Tomahawk Sharing Steak** £100
(Must be pre ordered 48 hours in advance - see website for details)

SAUCES

Peppercorn | Garlic Butter | Blue Cheese £2

MAINS

- Vegetable Stew** **V** £12
Slow-cooked root vegetable stew with dumplings, served with rustic baguette & butter
- Mac & Cheese** **V** £16
The Cow 3 cheese macaroni with emmental, cheddar & mozzarella, topped with herb crumb & served with garlic bread.
- Fish & Chips** £16
Beer battered haddock with chunky chips, mushy peas & tartar sauce.
- Beef Stew** £16
Slow-cooked beef & root vegetable stew with suet dumplings, served with rustic baguette & butter.
- Chicken Caesar Salad** £16
Cos lettuce, poached chicken, crispy bacon, shaved parmesan, soft boiled egg, herb croutons, anchovies & Caesar dressing.

SIDES

- Fish Goujons** £9
Beer battered fish goujons with homemade tartar sauce.
- Mac & Cheese** **V** £9
With emmental, cheddar & mozzarella with herb crumb.
- Spicy Chicken Wings** **Gf** £10
Spicy hot wings drizzled with sweet chilli sauce & served with homemade ranch dip.
- BBQ Short Ribs** **Gf** £10
18 hour slow-cooked short ribs in a lightly spiced BBQ marinade.
- Onion Ring Tower** **V** £10
With BBQ, sweet chilli & ranch dip.
- Chicken Goujons with BBQ dip.** **Gf** £10

- Coleslaw** **V** **Gf** £4
- Rosemary Salted Fries** **Vg** **Gf** £4
- House Salad** **Vg** **Gf** £6
Mixed leaves, cherry tomatoes, grated carrot & cucumber with French dressing.
- Garlic Bread** **V** £7
Add cheese £2
- Halloumi Fries** **Gf** £10
With sweet chilli dip.
- Dirty Fries** **V** £7
Fries with shredded lettuce, spring onions, The Cow signature cheese sauce, crispy onions & jalapenos.

FOOD ALLERGIES & INTOLERANCES

If you would like more information regarding allergies and intolerances, please speak to a member of the team.

V Vegetarian **Vg** Vegan **Gf** Gluten Free