

Slow Cooked Beef Shin £16

Cooked with Pancetta, Port and Red Wine Gravy,
Served with Truffle Mashed Potatoes

Chicken Schnitzel £14

Gremolata Breaded Chicken Escalope with Fried Egg,
French Fries, and Chipotle Slaw

Fish Goujons in a Lemon Infused Batter £12

Served with Garden Peas, Homecooked Chips and Tartare Sauce

6oz Bavette Steak Served Pink £12

Diced Herb Potatoes and Fried Egg

Pan Fried Mackerel Fillets £15

with a Smoky Bean Cassoulet and Pan-Fried Gnocchi

6oz Homemade Burger £15

With Bacon Jam, Monterey Jack Cheese, Served with Lettuce, Tomato, Red Onion,
Fries, and a Smoky Chipotle Slaw

Beyond Burger £14.5

With Smoked Gouda Style Cheese, Served with Lettuce, Tomato, Red Onion,
Gherkin, Fries and House Slaw

Roast Garlic and Parmesan Baby Potatoes £4

Seasonal Buttered Greens £4

Home Cooked Chips £4 (VG WF)

Crispy Buttermilk Onion Rings £4 (V)

House Salad £4 (VG WF)

DESSERTS

Caramelised Banoffee Waffle with Vanilla Ice Cream £5.5 (V)

Deep Filled Apple Pie with Custard £5 (V)

Eton Mess with Marshmallow Fluff and Rosehip £6 (V, WF)

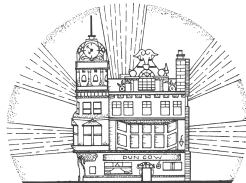
Buttermilk Pancakes with Mixed Berries and Vanilla Ice Cream £5.5 (V)

Chocolate Tart with Raspberry Coulis £5 (VG)

V = Vegetarian, VG = Vegan, WF = Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.



THE DUN COW