

BEAUJOLAIS DAY MENU £44.95



STARTERS

Corn Ribs (vea)

Smothered in cowboy butter with our campfire sauce

Creamy Garlic Mushrooms (v)

Creamy garlic mushrooms served on Texas toast

Pork Belly Burnt Ends

Served with our house made BBQ sauce

MAINS

Slow Roasted Brisket Bourguignon

Cooked low and slow. Joined by fries, slaw and Cattle & Co pickle mix

Hog House 🍖

12 hr Smoked BBQ pulled pork, half rack of BBQ ribs and slices of spiced sausage

Cattle & Co Smashed Burger (vea)

2 smashed beef patties, topped with American style cheese

Buttermilk Tender Stacks (vea)

6x Buttermilk chicken tenders joined with fries, slaw and Cattle & Co pickle mix

Smoked 6hr Pork Belly 🍖

Joined by fries, slaw and Cattle & Co pickle mix

Cattle & Co Salad (vea)

Fresh mixed leaves tossed with pineapple & chilli salsa, red onion and mixed peppers, topped with buttermilk chicken and ranch dressing

DESSERTS

Loaded Biscoff Cheesecake (ve)

Served with cream and a Biscoff crumb

Warm Apple Pie (v)

Served with Mario's vanilla ice cream

Triple Chocolate Fudge Cake (v)

Served with Mario's chocolate ice cream



Allergens: cattleandcocouk/allergens

🍖 Cooked in our Smoker | (v) Vegetarian | (ve) Vegan | (vea) Vegan Available

* Texas Toast is American garlic bread

Our food is stored, prepared, and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a crew member know before ordering.



HOUSE MADE SAUCES Made
from scratch and brought to your table



BBQ Sauce (ve)

White BBQ Sauce (ve)

Honey & Mustard (ve)