



SMALL PLATES

Crispy Filo Prawns

Golden, crunchy filo-wrapped prawns served with a sweet chilli dip that brings just the right kick. Perfectly snackable & dangerously moreish.

Greek Salad

A fresh and zesty mix of ripe tomatoes, crisp cucumber, red onion, olives, and feta, tossed in olive oil and sunshine. Classic, cool, and seriously satisfying.

Crispy Calamari

Tender strips of calamari, lightly fried to a golden crunch, served with a bold garlic aioli perfect for dipping (and double-dipping - we won't judge).

Tandoori Chicken Skewers

Juicy, spiced chicken grilled to perfection with smoky tandoori flavors, served with a cool, refreshing yogurt mint dip to balance the heat.

Lamb Kofta

Tender, spiced lamb koftas served atop a creamy bed of smooth, velvety hummus, a perfect harmony of bold flavors and rich textures.

Loaded Nachos

A mountain of crispy tortilla chips piled high with melted cheese, fresh salsa, creamy guacamole, cool sour cream, and a kick of jalapeños, everything you want, nothing you don't. (Add Chilli £2.50)

Pitta & Hummus

Warm, fluffy pitta bread served with creamy hummus, plus fresh cucumber and carrot sticks for a crisp, crunchy bite.

Spicy Beef Meatballs

Tender, spicy beef meatballs served with crispy chips, fresh slaw, and warm pitta bread, a hearty feast packed with bold flavors.

STEAK



4oz Grass-Fed Steak Frites

Tender grass-fed beef, grilled to perfection and served with classic golden fries. Finished with our rich, in-house peppercorn sauce. No frills, just serious flavour.

8oz Grass-Fed Steak Frites

Twice the size, double the satisfaction. This 8oz grass-fed beef cut is a solid upgrade from the 4oz, grilled just how you like it, served with classic golden fries, and finished with our bold in-house peppercorn sauce. Big enough to mean business.

Surf & Turf

Succulent grass-fed sirloin paired with chargrilled king prawns, finished with a garlic herb glaze. Served with classic golden fries and side salad.

BURGERS



The Dirty Cow Burger

A beast of a burger, thick, juicy grass-fed beef patty topped with melted cheese, crispy bacon, fresh lettuce, tomato, and our signature sauce. Served on a toasted bun with a side of golden fries. Dirty, bold, and totally satisfying.

Cajun Chicken Burger

Spicy Cajun-seasoned chicken breast grilled to juicy perfection, topped with crisp lettuce, fresh tomato, and a cool, creamy sauce, a fiery twist on a classic.

Vegan Meatless Burger

A deliciously juicy plant-based patty topped with creamy avocado, smoky grilled peppers, and fresh rocket, 100% flavor, zero compromise.



WINGS

Maple & Bourbon BBQ Wings (6 Pieces)

Sticky, smoky wings glazed with a sweet and rich maple bourbon BBQ sauce, finger-licking good with a perfect balance of heat and sweetness.

Buffalo Wings (6 Pieces)

Crispy fried chicken wings tossed in our house buffalo sauce. Served with blue cheese dip. Spicy, messy, and made for sharing.

Lemon & Pepper Wings (6 Pieces)

Crispy wings tossed in a tangy lemon and cracked black pepper seasoning, bright, bold, and perfectly addictive.

Vegan Jackfruit Wings (6 Pieces)

Crispy jackfruit bites tossed in bold, flavorful sauce, a plant-powered twist on the classic wing, 100% vegan and totally delicious.

Korean Tenders (6 Pieces)

Crispy chicken tenders tossed in a spicy-sweet Korean glaze, served with cool dipping sauce. A bold kick with every crunchy bite.



PIZZA



Margherita Pizza

Classic and clean, fresh tomato sauce, creamy mozzarella, and fragrant basil on a crisp, golden crust. Pure, simple, and delicious.

Pepperoni Pizza

Crispy, cheesy, and loaded with spicy pepperoni, this classic pizza packs bold flavor in every bite. Perfectly baked to golden perfection and served hot.

BBQ Chicken Pizza

Smoky barbecue sauce, tender grilled chicken, melted cheese, and a sprinkle of red onions. A flavorful twist that's smoky, savory, and satisfying.

Spicy Pizza

Fire up your taste buds with bold sauce, fiery peppers, and melted cheese on a crispy crust. Packed with heat and flavor for those who like it hot.

Goat Cheese Pizza

Creamy, tangy goat cheese melted over a crisp crust, topped with fresh herbs and a drizzle of olive oil. A smooth, flavorful twist that's anything but ordinary.



SANDWICHES

BBQ Cheesesteak

Toasted ciabatta, grass fed steak, sautéed peppers, and melted cheese. Finished with crisp gem lettuce, smoky BBQ sauce, a touch of our creamy homemade garlic mayo.

Masala Battered Cod Sandwich

Crispy battered cod infused with fragrant masala spices, served on soft artisan bread with fresh greens and a tangy sauce, a spicy twist on a seaside classic.

Tandoori Chicken Wrap

Juicy tandoori-spiced chicken wrapped with crisp lettuce, fresh veggies, and a cooling yogurt mint sauce, a flavorful, hand-held delight.

SIDES

Olives

Olives hand picked for their bold, rich flavor. Perfect as a tangy snack.

Garlic Parmesan Fries

Golden fries tossed in fragrant garlic and freshly grated Parmesan cheese. A savory, crispy side that's impossible to resist.

Truffle Fries

Crispy fries drizzled with aromatic truffle oil and sprinkled with Parmesan and fresh herbs. Elevate your side game with this indulgent classic.

Skin-on Fries

Garlic Pizza Bread

Crispy, warm bread brushed with fragrant garlic butter and topped with melted cheese. The perfect savory start or side to any meal.

Cheesy Garlic Pizza Bread

Golden, crispy bread slathered in garlicky butter and loaded with melted, gooey cheese. Perfectly savory and totally irresistible.

Beef Dripping Sauce

A luscious, savory sauce made from slow-rendered beef dripping, packed with deep, meaty flavor. Perfect for dipping or drizzling over your favourite dishes.

DIRTY FRIES



Chilli Con Carne Dirty Fries

Crispy fries smothered in spicy chili con carne, melted cheese, and all the fixings, a messy, delicious treat that's totally worth it.

Tandoori Chicken Dirty Fries

Crispy fries loaded with smoky tandoori chicken, melted cheese, fresh herbs, and a drizzle of cooling yogurt sauce, bold flavors with every bite.

Roast Veg & Halloumi Dirty Fries

Golden fries topped with roasted seasonal veggies, crispy halloumi, and a drizzle of tangy sauce, a vibrant, hearty bite full of Mediterranean goodness.

Cajun Chicken Dirty Fries

Crispy fries piled high with spicy Cajun-seasoned chicken, melted cheese, and a cooling dip, a fiery feast that hits all the right spots.

Smashed Beef Burger & Bacon Dirty Fries

Crispy fries loaded with tender smashed beef, smoky bacon, melted cheese, and all the classic burger fixings, a messy, mouthwatering masterpiece.

DESSERTS



Cookie Dough

Soft, sweet, and packed with chocolate chips, our cookie dough is served just the way you love it. Warm, gooey, and unapologetically indulgent. Pure comfort by the spoonful.

Cheesecake

Smooth, creamy, and unapologetically classic. Our baked cheesecake sits on a buttery biscuit base and delivers just the right amount of sweet and tang. Finished with a light vanilla whip, simple, elegant, and ridiculously satisfying.

Chocolate Brownie

Dense, fudgy, and dangerously rich. This chocolate brownie is baked with a crisp top and a molten centre, served warm for maximum indulgence. A no-nonsense classic that hits every time.

Affogato

A shot of rich espresso poured over creamy vanilla ice cream. Bitter meets sweet in this classic Italian pick-me-up.

2 FOR 1 PIZZA

Every Wednesday



BOTTOMLESS BRUNCH

39.95pp

(Ask bar staff for details)



WHITE WINE

175ml 250ml Bottle

Pinot Grigio DOC Della Venezie, Cortefresca, Veneto.

Italy 11% 7.00 9.00 23
Lighter Crisp Dry Fruity Whites. Fresh and fruity with light notes of wild flowers and fresh fruit. Fresh, light, balanced and persistent. Good fruity notes and slight aromatic return. An elegant, soft & dry white wine with excellent, lively minerality. Enjoy this wine with pasta dishes, white meats or fish. Serve chilled.

Chenin Blanc, Roos Estate, Wellington.

South Africa 13% 8.00 10.00 26
Fuller Bodied Richer Whites. Our Chenin Blanc is a pale lemon colour in glass. It is crisp & vibrant on the palate with delicate citrus fruit flavours. Serve chilled from 9-11°C and enjoy it with salads, poultry, lightly spiced meats or on its own.

Rioja Blanco, Choza, Bodegas Medrano.

Rioja Alavesa, Spain 12.5% 8.50 10.50 28
Floral Aromatic Whites. Aromas are lean & citrusy with notes of lime peel, lemon, verbena, honeysuckle, resin, fresh lavender, marjoram. It's a chalky mineral note. On the palate, wines are dry and burst with ample acidity & sweeter fruit flavors of honeysuckle, resin, lemon curd and honeysuckle with a long finish of minerals, saline, and lively acidity.

Sauvignon Blanc, Aotearoa, Marlborough.

New Zealand 10.5% 9.00 11.00 30
Floral Aromatic Whites. With a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower and nettle, it is well-balanced, elegant and has a long finish to savour. Serve at 9-11°C.

Picpoul de Pinet, Costieres de Pomerols, France 12%

£35
Fuller Bodied Richer Whites. Vibrant pale yellow with green tinge. Expressive nose of citrus (lemon, lime, grapefruit), white flowers, and a hint of minerality. Fresh, lively palate with bright citrus flavours and a saline mineral finish. Perfect with oysters, shellfish platters, mussels à la marinère, grilled fish, and fish tartare.

ROSE WINE

175ml 250ml Bottle

Blush Zinfandel, Hilmar Springs.

California 10.5% 6.00 8.00 22
Bright salmon pink in colour, this wine has a fresh nose of strawberry and raspberry fruits. On the palate it is juicy and refreshing a delicious strawberry finish completes this perfect summer time wine. Serve at 9-11°C.

Pinotage Rose, Mahulu, Western Cape.

South Africa 7.00 9.00 24
A fresh, sipping nose of lemon and strawberry is followed by clean, delicate flavors of apple and strawberry on the palate. Vibrant and balanced by minerality, the wine is great pairing with lean cuts from meats such as lamb or beef and oily fishes such as salmon, tuna or swordfish. A crisp and delectable wine.

Reserve du Lubin Grenache, Domaine de Pellehaut.

France, Vegan 13.5% 8.00 10.00 26
A delicate shade of pink, this is dry and fresh with a fine, soft, aroma. The palate is bursting with red fruit, raspberry, blackberry, and spice which leads to a well-balanced and refreshing finish.

Latitude 43 Cote de Provence Rose 2023.

Azure Wines, France 12.5%

£35
Elegant blush pink rose with aromas of rose petals and summer berries, lifted by crisp minerality. Fresh and balanced on the palate with a refined, silky texture.

RED WINE

175ml 250ml Bottle

Merlot, Sentina, Veneto.

Italy, Vegan 12% 7.00 9.00 23
Medium Bodied Smooth and Spicy. This deep red Merlot offers elegant aromas of plums, red fruits and violets alongside a fresh bouquet and delicate red fruit flavours. Excellent companion to your pasta dishes, risottos and meat ravioli. Medium Bodied Smooth and Spicy.

Rioja, La Choza, Rioja Tempranillo

Joven, Spain 13.5% 7.50 9.50 25
Light Fruity Easy Drinking Reds. Visually it is clean and bright, and on the nose there are notes of vanilla and hazelnut, with a high intensity aroma of ripe fruits. It is a wine that enters gently, rolling its way in wood, and gives way to ripe fruit. Recommended for rice, meat steaks and grilled meat.

Malbec, Para Dos, Argentina 14%

£35
Full Bodied Rich Warming Reds. Para Dos Malbec is a fruity wine, think black cherries and blackberries. These combine with sweet Vanilla spices and nutty aromas to provide a complex nose. A crowd pleasing Malbec, it has good body, structure and volume. The tannins are round, ripe and soft, with a good length.

Gran Passaia Sangiovese, Cabernet

Blend, Tuscany, Italy 13.5%

£35
Medium Bodied Smooth and Spicy. Fragrant, with hints of ripe red fruits and light spicy notes. Full, round and balanced, it has notes of ripe fruit and good consistency thanks to sweet tannins.

SPARKLING

175ml Bottle

Prosecco DDOC, DaCastello, Italy

£35 8.00 25

Prosecco Extra Dry, Di Maria, Vegan, Italy

£35 28

Prosecco Rose DDC, Di Maria, Vegan, Italy

£35 29

English Sparkling Brut 2018, Halfpenny

£35 40

Green Wine Estate, England

£35 40

CHAMPAGNE



Autreau Roualet NV, Reserve Brut

£35 45

Veuve Clicquot, Brut

£35 75

Laurent Perrier Rose

£35 115

Dorn Perignon Vintage Brut

£35 250



THE DIRTY COW
BAR & LOUNGE



Drink Menu

CLASSIC COCKTAILS

ENJOY 2 CLASSIC COCKTAILS FOR £15
SUNDAY - FRIDAY 12PM - 8PM
(MUST BE 2 OF THE SAME)

Pornstar Martini

Vodka | Passion Fruit | Vanilla | Prosecco 10.00
Smooth vodka and tropical passion fruit, blended with subtle vanilla to create a rich, forward martini. Topped with prosecco for a refined finish - bold, silky, and effortlessly stylish.

Bramble

Gin | Lemon Juice | Simple Syrup | Crème De Mûre 10.00
Well balanced and easy to sip, with the sweetness of blackberry liqueur cutting through the tartness of lemon and gin.

Strawberry Daiquiri

White Rum | Fresh Strawberries | Lime | Sugar 10.00
A sophisticated blend of white rum and ripe strawberries, shaken with fresh lime and a hint of sugar. Served chilled, a smooth, balanced taste with a subtle fruit essence and a crisp, refreshing finish.

Moo-Jito

White Rum | Fresh Mint | Lime | Sugar | Soda Water 10.00
A refreshing blend of muddled mint and lime, perfectly balanced with smooth white rum and a hint of sugar. Topped with soda water for a crisp finish. Fancy a touch of flavor? Ask our bartenders for a unique twist.

Margarita

Tequila | Triple Sec | Fresh Lime | Agave Syrup 9.00
A bold, zesty blend of premium tequila, tangy lime, and a touch of agave syrup, shaken to perfection. Served with a salted rim for that perfect balance of sweet, sour, and salty—a timeless favorite that never goes out of style.

Espresso Martini

Vodka | Coffee Liqueur | Fresh Espresso | Coffee Beans 10.00
A smooth, energizing blend of premium vodka, rich coffee liqueur, and freshly brewed espresso. Shaken to perfection for a velvety texture and finished with a garnish of aromatic coffee beans—bold, invigorating, and effortlessly chic.

Smoky Maple Old Fashioned

Bourbon | Maple Syrup | Angostura Bitters | Smoked Wood 12.00
A refined twist on the classic Old Fashioned, this cocktail features smooth bourbon balanced with rich maple syrup and a touch of bitters. Finished with a smoky infusion that adds depth and warmth, creating a perfect harmony of sweet, smoky & bold flavors.

Godfather

Scotch Whisky | Amaretto 11.00
A smooth, sophisticated classic that combines the bold, smoky richness of Scotch whisky with the sweet, nutty warmth of amaretto. This simple yet powerful cocktail offers a perfect balance of flavor, with the whisky providing depth & the amaretto adding a subtle, velvety sweetness. It is topped with coke.

SIGNATURE COCKTAILS

Rum Punch

Dark Rum | Light Rum | Pineapple Juice | Orange Juice | Grenadine 11.00
A tropical blend of dark and light rums, combined with fresh pineapple and orange juices, and a splash of grenadine for a vibrant, sun-kissed color. Balanced and refreshing, this punch delivers a smooth, fruity experience with a hint of sweetness—a perfect escape in every sip.

Salted Caramel Espresso Martini

Vodka | Coffee Liqueur | Fresh Espresso | Salted Caramel Syrup 11.00
An indulgent dessert in a glass, this decadent cocktail combines smooth vodka, rich coffee liqueur, and freshly brewed espresso. Finished with silky salted caramel syrup. The perfect balance of sweet, savory, & bold. It's the ultimate treat for those who crave both a cocktail and a dessert in one.

Blueberry Jam Sour

Gin | Fresh Lemon Juice | Blueberry Jam | Egg White | Angostura Bitters 11.00
A vibrant twist on the classic sour, this cocktail combines smooth gin with the tang of fresh lemon juice and the sweet depth of blueberry jam. Shaken with egg white for a velvety texture and finished with a dash of Angostura bitters. It's a perfect balance of tart, sweet, and aromatic—a truly sophisticated treat.

Guinness Espresso Martini

Guinness Stout | Vodka | Coffee Liqueur | Fresh Espresso 11.00
A bold & unexpected twist on the classic Espresso Martini, combining the deep, rich flavors of Guinness stout with smooth vodka & coffee liqueur. Freshly brewed espresso adds an extra layer of intensity, creating a creamy, velvety cocktail with a hint of malt & a perfect balance of bitter, bold, & smooth.

Very Old Fashioned

Premium Whisky | Demerara Sugar | Angostura Bitters | Orange Peel 14.00
A timeless classic elevated with the richness of premium whisky. Muddled with demerara sugar and a dash of Angostura bitters. This cocktail is finished with a touch of orange peel, offering a sophisticated balance of smooth, caramel sweetness & aromatic depth.

Strawberry Disaronno Sour

Disaronno Amaretto | Fresh Strawberries | Lemon Juice | Egg White | Simple Syrup 10.00
A sweet and tart twist on the classic sour, this cocktail combines the nutty richness of Disaronno amaretto with the bright freshness of muddled strawberries and zesty lemon juice. Shaken with egg white for a smooth, creamy texture & a touch of sweetness. It's a refreshing and fruity indulgence that perfectly balances bold and fruity flavors.

East 8 Hold Up

Vodka | Passionfruit, Purée | Sugar | Lime Juice | Aperol | Pineapple Juice 11.00
A tantalizing blend of smooth vodka and vibrant passionfruit purée, with a touch of Aperol's bitter-sweet orange depth. Fresh lime juice and pineapple juice add a tropical zing while a hint of sugar rounds it all off. Refreshing, fruity, and delightfully balanced—a cocktail that brings the perfect harmony of sweet and sour.

Blazing Bull

Rum | Apricot Brandy | Lime Juice | Pineapple Juice | Grenadine | Overproof Rum 13.00
A fiery tropical concoction that combines rich rum, apricot brandy, & vibrant pineapple juice with a dash of grenadine for a striking sunset hue. A splash of lime adds a tangy kick, while the pièce de résistance—overproof rum—is set ablaze, creating a thrilling smoky finish. Bold, fiery & unforgettable, the Blazing Bull is a cocktail that commands attention.

Blush in Bloom

Pink Gin | Strawberry Purée | Lime Juice | Soda Water 10.00
A delicate yet vibrant blend of smooth pink gin and sweet strawberry purée, balanced with a splash of fresh lime juice. Topped with soda water for a crisp, effervescent finish. This cocktail is as refreshing as it is beautifully pink—light, fruity, and effortlessly charming.

Cherry Blossom Fizz

Old F Cherry Rum | St-Germain | Lemon Juice | Sugar Syrup | Apple Cider 12.00
A refreshing and effervescent fusion of Old F Cherry Rum and floral St-Germain, complemented by the zesty brightness of lemon juice & a touch of sugar syrup. Topped with Apple Cider for a crisp, sparkling finish. This cocktail is vibrant, slightly sweet, and irresistibly smooth.

Lady in Red

Gin | Goldenseal | Fresh Raspberries | Grenadine | Lemon Juice | Egg White 12.00
A stunning blend of gin and Goldenseal, elevated by the tartness of fresh raspberries and the sweetness of grenadine. Zesty lemon juice adds a refreshing twist, while egg white creates a velvety smooth texture. A vibrant, balanced cocktail with a beautiful red hue—a perfect drink for those who like their elegance with a splash of bold flavor.

Chocolate Orange Dream

Tequila | Chocolate Liqueur | Orange Liqueur | Fresh Orange Juice | Cream 12.00
A silky, indulgent blend of smooth tequila and rich chocolate liqueur, paired with the bright, citrusy kick of orange liqueur and fresh orange juice. Finished with a touch of cream for a velvety, dessert-like texture. This cocktail offers a perfect balance of sweet, creamy, and citrusy flavors—a dream in every sip.

SPRITZ COCKTAILS

Aperol Spritz

Aperol | Prosecco | Soda Water 10.00
A vibrant and effervescent classic, the Aperol Spritz combines the refreshing bitterness of Aperol with the crispness of Prosecco, topped with a splash of soda water. Light, citrusy, and elegantly refreshing, it's the perfect aperitif to begin any evening.

Hugo Spritz

Elderflower Liqueur | Prosecco | Soda Water | Fresh Mint | Lime 10.00
A delicate and aromatic blend of fragrant elderflower liqueur & crisp Prosecco, complemented by a refreshing splash of soda water. Garnished with fresh mint and a hint of lime, this cocktail is light, floral, and perfectly balanced—ideal for sipping in the sun.

Limonecello Spritz

Limonecello | Prosecco | Soda Water | Fresh Lemon 10.00
A zesty and effervescent blend of bright Limonecello and sparkling Prosecco, topped with soda water for a crisp finish. A squeeze of fresh lemon enhances the citrusy notes, making this cocktail a refreshing, sun-soaked delight—perfect for a lively, vibrant refreshment.

Grapefruit Spritz

Grapefruit Liqueur | Prosecco | Soda Water | Fresh Grapefruit 10.00
A lively & zesty blend of grapefruit liqueur & crisp Prosecco, topped with soda water for a bubbly finish. A fresh grapefruit wedge adds a burst of citrus aroma, making this cocktail perfectly refreshing, bright, & invigorating—ideal for those who crave a vibrant twist on a classic spritz.

Bellini

Prosecco | Fresh Fruit Purée 9.00
A sparkling classic, the Bellini seduces the crisp effervescence of Prosecco, perfectly paired with your choice of fresh fruit purée. Whether it's juicy peach, vibrant raspberry, or exotic mango, each variation brings a refreshing and fruity twist to this elegant favourite.