

# Greedy Cow<sup>®</sup>

## Burgers & Steaks

### STARTERS

#### OLIVES (V) £3.5

Olives marinated with herbs and wild mushrooms (may contain stones)

#### BREAD BOARD (V) £3

Fresh bread served with butter or olive oil and balsamic vinegar

#### HALLOUMI FRIES £7 (V)

With a chimichuri sauce

#### FISHCAKES £7

Salmon fishcakes served with a dill sauce

#### TEMPURA PRAWNS £7.5

Lightly battered prawns served with sweet chilli dipping sauce

#### SPICY CHICKEN WINGS £6.5

Marinated and coated with a blend of herbs and spices

#### CHARGRILLED BBQ RIBS

#### £7.5/HALF | £13.5 FULL

Slow cooked pork ribs chargrilled to finish with a homemade BBQ sauce (allow 15 mins)

### STEAKS & MAIN COURSES

All our steaks are sourced from The Ginger Pig farm in North Yorkshire, renowned for farming native breeds and synonymous with top quality beef. Fed a completely natural diet consisting of little other than grass and then hung to dry age for a minimum of 21 days.

All our steaks are served with a mixed leaf salad, cherry tomatoes and our Greedy dressing.

#### RUMP STEAK

200G - £14 | 300G - £19

21 day dry aged

#### AGED SIRLOIN

200G - £19 | 300G - £24

Hung for 21 days to naturally tenderise the meat and enhance the flavour

#### RIBEYE STEAK

200G - £20 | 300G - £27

Rich in flavour and extremely tender due to the high level of marbling in the meat

#### FILLET STEAK

200G - £21 | 300G - £30

The prime cut of beef. Fine grained, lean, tender and succulent

#### STEAK SAUCES £2.5

Peppercorn, Wild Mushroom or Malbec red wine

#### MARINATED LAMB CHOPS £20

French trimmed, best end lamb cutlets, locally sourced and marinated with Far Eastern spices. Chargrilled to your preference and served with Asian slaw

#### SALMON FILLET £13

Pan fried, fresh fillet of salmon with a spicy lime and soy dressing served with Thai fragrant rice and wilted bok choy

#### CHICKEN CAESAR SALAD £10

Grilled free-range chicken fillets served on a bed of Cos lettuce, croutons, shaved Parmesan cheese with a classic Caesar dressing

### GREEDY BURGERS

Our burgers are made from the finest, freshest ingredients and are served on a soft sour dough bun with salad leaves, beef tomato, sliced red onions and Greedy Burger sauce.

Or, if you prefer, we will happily replace the bun with a side salad. Beef and Lamb burgers are cooked medium unless otherwise specified.

#### BEEF £7.5

British beef hand pressed with bone marrow butter

#### BUTTERMILK CHICKEN £7.5

Chicken thigh marinated in buttermilk for 12 hours, with a blend of spices

#### LAMB £7.5

British lamb hand pressed with soy, ginger, garlic and mint

#### THE BEET BURGER £7.5 (V)

A handmade pattie, made from black beans, beetroot, coriander and quinoa finished with a tofu mayo (vegan)

#### GREEDY BURGER £15

Double beef pattie, smoked cheddar, bacon, caramelised onions and topped with an organic fried egg

**TOPPINGS £1** Dry cured bacon, smoked cheddar, mozzarella, halloumi, gherkin, caramelised onions, aioli **TOPPINGS £1.2** organic fried egg

**EXTRA PATTIE - BEEF | CHICKEN | LAMB £4**

### SIDES

#### GREEDY CHIPS (V) £3.5

Freshly cut, twice-cooked 'skin on' chips

#### SWEET POTATO FRIES (V) £4

Twice-cooked sweet potato fries

#### ONION RINGS (V) £4

Chunky onion rings made with our own seasoned beer batter

#### MASHED POTATO (V) £3.5

Homemade Creamy mash (add Mature Cheddar + £1)

#### MAC 'N' CHEESE (V) £4.5

Freshly made with grilled topping

#### SIDE SALAD (V) £3.5

Mixed leaves with tomatoes, red onion and our classic Greedy dressing

#### COLESLAW (V) £3

Homemade coleslaw

#### GRILLED VEGETABLES (V) £5

Seasonal mixed veg

(v) Vegetarian. Smaller portions of food are available for children. We use rapeseed oil in our cooking. Any allergies please consult your server. 10% service charge on tables of 5 guests or more.



## RED WINE

Santo Isidro de Pegoes, Portugal 2014 (ABV 12.5%)

The palate is lively, exhibiting intense forest fruit flavours with very soft tannins and a background of aromatic dried herbs  
£16 | 175ml glass £6 | 250ml glass £8.5

Sacchetto Merlot delle Venezie, Italy 2014 (ABV 12%)

Dark fruits and herbaceous spicy notes with full ripe plums and silky tannins  
£19.5 | 175ml glass £5.5 | 250ml glass £7.5

Beronia Rioja, Spain 2012 (ABV 14%)

The complex nose is dominated by cinnamon and clove notes, with hints of toasted bread. Plenty of warm fruit and sweet tannins  
£27 | 175ml glass £7.5 | 250ml glass £9.5

Alto Molina, Argentina 2016 (ABV 14.5%)

An attractive and vibrant example of Argentinean Malbec, with its heady mix of plump dark brambly fruits. Sweet tannins and a velvety finish  
£30 | 175ml glass £7.5 | 250ml glass £10

Château Lestrille Bordeaux Superieur, France 2010 (ABV 14.5%)

Classic Bordeaux from a fantastic vintage. Velvety, silky, cassis, cedar, cigar box and hedgerow. Beautifully balanced with a long finish £35

The Chocolate Block, South Africa 2015 (ABV 14.5%)

This wine explodes with fruit, exotic spices, violets and vanilla £40

## WHITE WINE

Novita Trebbiano Rubicone, Italy 2014 (ABV 11%)

A light, dry and fresh white wine with a hint of citrus and a touch of melon and green apple  
£16 | 175ml glass £4 | 250ml glass £5.5

Chardonnay, Terre Du Soleil, Vin de Pays d'Oc, France 2016 (ABV 13%)

Rounded and fruity with a fresh and creamy flavour and a touch of tropical banana, with a satisfying roundness and texture  
£20 | 175ml glass £6.6 | 250ml glass £7.8

Domaine Le Pin Sauvignon Blanc, France 2013 (ABV 11.5%)

The complex nose is dominated by cinnamon and clove notes, with hints of toasted bread. Plenty of warm fruit and sweet tannins  
£23 | 175ml glass £7 | 250ml glass £9

Picpoul De Pinet De Languedoc, France (ABV 12.5%)

A crisp white wine from southwest France with a soft, delicate nose and pleasant hints of acacia and hawthorn blossom £25

## ROSE WINE

Sacchetto Pinot Grigio Blush delle Venezie, Italy 2013 (ABV 12%)

A light, dry and fresh white wine with a hint of citrus and a touch of melon and green apple  
£20 | 175ml glass £6.5 | 250ml glass £8.5

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## PROSECCO & CHAMPAGNE

Botter extra dry sparkling Prosecco

Italy's answer to champagne  
£28 | 125ml glass £6.8

Botter Rosato Vino Spumante Rosé

Pink Prosecco style wine, light and delicate with plenty of strawberry, raspberry and forest fruits  
£28 | 125ml glass £6.8

Laurent Perrier

Pale gold in colour with a steady flow of fine and persistent bubbles  
£49 | 1/2 bottle £26

Laurent-Perrier Rosé

A classic and elegant Champagne, exhibiting intense berry fruit flavours and a rich creamy complexity gained from four years' cellaring £65

## COCKTAILS

The Greedy Cow £9

Created especially for us by our very own cocktail genius! Made with fresh strawberries, vanilla vodka and topped with apple juice

Passionate Kiss £9

A tropical mix of Bacardi rum passionfruit and coconut served long

Matcha Mint Julep £9

Matcha tea brought together with Jack Daniels and fresh mint

Strawberry and black pepper Caipirinha £9

A classic Leblon Caipirinha blessed with fresh strawberries and cracked black pepper.

Hibiscus Martini £9

A blend of Grey Goose flavoured vodka with our homemade Greedy hibiscus syrup

Hibiscus Royale £9

Our homemade hibiscus syrup mixed with floral Bombay gin and topped with prosecco.

Grape Ape £9

Courvoisier never tasted so fresh, bringing everything grape together for your drinking pleasure

El Caldo £9

A combination of Santa Teresa rum and another Greedy Cow exclusive homemade pineapple syrup. Can you take the heat?

Minsk Kristall £9

Mixology madness with flavours of apple and red pepper mixed with Zubrowka bison grass vodka

Pear Amore £9

A fresh light pear Grey Goose and basil combination, guaranteed to delight

The Beetnik £9

A combination of Citron grey goose, sweet beetroot, homemade tea syrup and apples. Complex but clean

## BEER, CIDER & ALE

Peroni Nastro Azzurro Draught, Italy (ABV 5.2%)  
½ £3.0 Pint £5.5

Staropramen Draught, Czech Republic (ABV 5%)  
½ £3.0 Pint £5.5

Pravha Draught, Czech Republic (ABV 4%)  
½ £3.0 Pint £5.5

Chieftan Irish Pale Ale Draught, Ireland (ABV 5.5%)  
½ £3.0 Pint £5.5

Meantime London Pale Ale Draught, England (ABV 4.3%)  
½ £3.0 Pint £5.5

Aspall Cider Draught, England (ABV 5.5%)  
½ £3.0 Pint £5.5

Kopparberg Mixed Berries (ABV 4%)  
500ml £4.8

Kopparberg Raspberry (ABV 4%)  
500ml £4.8

Brewdog IPA, England (ABV 5%)  
330ml £3.9

Corona Extra, Mexico (ABV 4.5%)  
330ml £3.9

Guinness Original, Ireland (ABV 4.2%)  
330ml £3.9

Peroni Nastro Azzurro Gluten Free, Italy (ABV 5.1%)  
330ml £3.5

Becks Blue, Germany (ABV 0%)  
275ml £3.5

## SOFT DRINKS

Coke | Coke Zero | Sprite £2.75

Orange | Apple | Cranberry | Pineapple £2.5

Homemade Lemonade, still or sparkling £2.5  
add watermelon, pineapple or passion fruit 50p

Bottled water small, still or sparkling £2.2

Bottled water large, still or sparkling £3.2

Franklin & Sons Tonic £2.8

Franklin & Sons Sicilian Lemon Tonic £2.8

Franklin & Sons Natural Light Tonic £2.8

Fever Tree Elderflower Tonic £2.8

Fever Tree Ginger Ale £2.8

Old Jamaican Ginger Beer £2.2