

Greedy Cow®

Burgers & Steaks

STARTERS

OLIVES (V) £3.5

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

HALLOUMI FRIES £7 (V)

With a chimichuri sauce

TEMPURA PRAWNS £7.5

Lightly battered prawns served with sweet chilli dipping sauce

CRAB CAKE £7.5

served with a sweet chilli dip

SMOKE HAM CROQUETTE £7

served with a roasted garlic aioli

SPICY CHICKEN WINGS £6.5

Triple-cooked wings, 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)

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, topped with harissa mayo

LAMB £7.5

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

VEGGIE BURGER £7.5 (V)

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

THE BEYOND BURGER £10

Plant based burger that looks like beef served with beetroot mayo, lettuce & pickled onions

GREEDY BURGER £15

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

ITALIAN BURGER £10

A hand pressed beef pattie served with truffle mayo, buffalo mozzarella & Parma ham

FRENCH BURGER £10

A hand pressed beef pattie served with Dijon mayo, reblochon cheese, crispy fried onions topped with saucisson & cornichon

JAMAICAN BURGER (SPICY) £10

Chick thigh marinated in buttermilk for 12 hours, served with a homemade jerk sauce & topped with coleslaw

WAGYU BURGER £15

Japanese beef, regarded as the finest in the world. Best served medium

KANGAROO £10

A strong, rich flavoured meat, similar to well matured beef. It is high in iron and zinc and low in saturated fats.

TOPPINGS £1 Dry cured bacon, smoked cheddar, stilton, mozzarella, halloumi, gherkin, caramelised onions, jalapeños, avocado, aioli, truffle mayo **TOPPINGS £1.4** Clarence Court fried egg

EXTRA PATTIE - BEEF | CHICKEN | LAMB £4

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

227G - £20

35 day dry aged

AGED SIRLOIN

227G - £25

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

RIBEYE STEAK

227G - £28

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

FILLET STEAK

227G - £30

The prime cut of beef. Fine grained, lean, tender and succulent. 60 day aged

MARINATED LAMB CHOPS £18

French trimmed, best end lamb cutlets, locally sourced and marinated with Far Eastern spices. Chargrilled to your preference and served with mixed leaf mushroom salad

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

STEAK SAUCES £3 Peppercorn, Wild Mushroom or Malbec red wine

GREEDY BURGERS

Our burgers are made from the finest, freshest ingredients and are served on a demi-brioche potato 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.

GLUTEN FREE BUNS AVAILABLE £1

NEW!

NOW SERVING
BREAKFAST & BRUNCH
9AM-3PM
SATURDAY & SUNDAY

(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.



PROSECCO & CHAMPAGNE

Botter extra dry sparkling Prosecco

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

Laurent Perrier

Pale gold in colour with a steady flow of fine and persistent bubbles
Full Bottle £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, St-Germain and topped with apple juice

Caipirinha £9

Made with Cachaça, sugar and lime

Old Fashioned £9

Made with Buffalo Trace, Angostura Bitter and fresh orange peel

Pear Amore £9

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

Porn Star Martini £9

Made with Vodka, Passoa, passion fruit puree & vanilla syrup.
With a shot of Prosecco on the side

Negroni £9

Made with Campari, Gordon's Gin and Martini Rosso

Espresso Martini £9

Made with Vodka, Kahlúa, vanilla syrup and a shot of coffee

ROSE WINE

Syrah Grenache Rosé, Château de Campuget, France 2017 (ABV 13%)

pale - easy - refreshing
£21 | 175ml glass £6.5 | 250ml glass £8.5

RED WINE

Santo Isidro de Pegoes, Portugal 2017 (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 £5 | 250ml glass £6.5

Sacchetto Merlot delle Venezie, Italy 2017 (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
£30 | 175ml glass £8.5 | 250ml glass £11

Matias Riccitelli, Hey Malbec Argentina 2017 (ABV 14.%)

A very stylish Malbec, with beautiful aromas of wild dark fruits, vanilla and chocolate; complex and rich.
£30 | 175ml glass £8.5 | 250ml glass £11

Château Lestrielle Bordeaux Superieur, France 2012 (ABV 13.5%)

Classic Bordeaux from a fantastic vintage. Velvety, silky, cassis, cedar, cigar box and hedgerow. Beautifully balanced with a long finish £37.5

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

This wine explodes with fruit, exotic spices, violets and vanilla £45

WHITE WINE

Novita Trebbiano Rubicone, Italy 2017 (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 £4.5 | 250ml glass £6

Chardonnay, Terre Du Soleil, 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 2017 (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 2017 (ABV 12.5%)

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

Coral do Mar Albarino, Spain 2017 (ABV 13%)

Shows typical stone fruit and citrus characters as well as tropical notes, all held together by a crisp backbone of clean, fresh acidity. £25

BEER, CIDER & ALE

NEW! Birra Moretti Siciliana, Italy (ABV 5.8%) 500ml £6

Birra Moretti Draught, Italy (ABV 4.6%)
½ £3.0 Pint £5

NEW! Guinness Draught Extra Cold Stout, Ireland (ABV 4.1%)
½ £3.0 Pint £5

Meantime Yakima Red Draught, England (ABV 4.1%)
½ £3.0 Pint £5

Meantime London Pale Ale Draught, England (ABV 4.3%)
½ £3.0 Pint £5

Asahi Superdry Draught, Japan (ABV 5.2%)
½ £3.0 Pint £5

NEW! Aspoll Cider Draught, England (ABV 5.5%)
½ £3.0 Pint £5

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

Savannah Dry Cider, South Africa (ABV 4%) 330ml £3.9

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

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

NEW! Dauara Damm, Gluten Free, Spain (ABV 5.4%) 330ml £4

NEW! Peroni Libera, Alcohol Free, Italy (ABV 0%) 330ml £4

SOFT DRINKS

Coke | Coke Zero £2.75

Fresh Orange £3.25

Apple | Cranberry £2.5

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

Bottled water small, still or sparkling £2.2

Bottled water large, still or sparkling £3.2

Franklin & Sons Tonic Water £2.8

Fever Tree Elderflower Tonic £2.8

Franklin & Sons Ginger Beer £2.8