



Spice Chart:

- Barely a tingle.
- Heatin' up a bit
- Now we talkin'

Starters. The first stop on the adventure to Flavortown

	£		£
Sticky Doubled Fried Buffalo Wings w. Lime, Honey & Ginger sauce.	8	Caramelized Strawberry & Feta Cheese Salad w. Toasted Nuts(G/F)	7.5
Paprika Smoked polenta Bites w. Kiwi, Pear & Scotch Bonnet Salsa (V)	7	Stuffed Plum Tomato With BBQ Beans, Mixed Wild Mushrooms & Spinach Sauce (V)(G/F)	7.5
Pork, Beef, Chicken Meatballs w. Spicy Grilled Toast	8		

Mains. What you came for.

	£		£
Cattle Burger The House Burger. None of that sad burger nonsense you've seen appear in the last few years. Made fresh every morning from Grain fed Minced Beef with Cheddar cheese, Gherkin, Coleslaw. Bringing the art of real burgers back to the table. +Extras: <u>Bacon / Pulled Pork / Jalapeños / Chorizo/Blue Cheese</u> 1.5 Double up: <u>Cattle Patty/Chicken Breast</u> 4.5	11	The Cattle Platter ● The formidable showcase of what we're about here at Cattle & Co. St Louis Rib, Beef Short Rib, Quarter Smoked Chicken Thigh, Honey & Beer onion rings, and in just in case you needed something else. A wheelbarrow taxi service home also available upon request. No judgement here, we've all been there.	35
Southern Fried bbq Chicken Burger ●● 11.5 Changing the Southern Fried Chicken game, one burger at a time. with Coleslaw and Sauce. +Extras: <u>Bacon / Pulled Pork / Jalapeños / Chorizo/Blue Cheese</u> 1.5 Double up: <u>Cattle patty/Chicken Breast</u> 4.5		The Pork Platter ●● 20 Jerk Seasoned St Louis Pork Ribs, Our Succulent pulled Pork, Smoked Baby back Ribs Topped off with Deep Fried Bacon.	
Half Chargrilled Chicken ●● 12.5 'slaw & Chefs BBQ sauce. Great for a Sunday roast alternative. Also great for every other day of the week too. (GF)		Chicken Sharer Platter ● 18.5 So Cluckin Good. Sticky Sweet Chicken Wings, Chicken Thighs Buttermilk Chicken Breast & Quarter smoked Chicken finished off with some of our Slaw and Sauces.	
Jerk Chicken with Chargrilled Squash ●●● 14 Served with Spinach, Feta Cheese, Cauliflower and drizzled with our Pomegranate & Wild Garlic Pure. (GF)		<u>New veg options @ Cattle&co</u>	
Pulled Pork 12 Hickory smoked for a minimum of 12 hours, Chefs Homemade BBQ sauce, Coleslaw. (GF)		Roasted BBQ Squash 13.5 With Mango & Cous Cous salad. (V) (G/F)	
Smoked Barbecued Brisket 15 Hold On to your hats for this is one of our signature dishes and comes with chunky potatoes, sautéed cabbage & smothered in its own brisket drippings.		Veggie Cauliflower/Mushroom Cheeseburger 12 Served with Crispy Courgette Fries & our homemade slaw. (V)	
Angus Short Rib 22 Now we're talking. Our imported smoker really showing off its potential with this dish. Hickory smoked on-site for at least 12 hrs(Low&Slow) Fried Gherkins & Slaw with bbq & Hot Sauce.(G/F)		<u>Desserts Menu</u>	
12oz Angus Rib-eye 20 No introduction needed. Garlic butter or peppercorn sauce Flat roasted Mushroom & Rocket. Sorted. (G/F)		Deep fried Plantain 6.5 W. Salted Caramel Sauce or Ice cream	
		Cheesecake of the Day 7.5 Ask one of the staffs for more info.	
		Cake of The Week 5.5 Ask one of the staffs for more info.	
		<u>Sides. Delicious support acts.</u>	
Polenta Bites 4.5		Feta Cheese Fries tossed with Seasonal Chili ● 4	
Plain Fries 3		Bacon Salted Onion Rings 5	
Sweet Potato Fries 4.5		Mac & Cheese with BBQ Beans ● 5	
Coleslaw 4		Halloumi Fries 5.5	
Sauces: Burger Sauce, 9.1.1, BBQ, Soya 1			

