



Spice Chart:

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

Starters. The first stop on the adventure to Flavortown

Buttermilk Wings ●●●	6.5	Quinoa & Roasted Pumpkin Salad	6.5
w. Buffalo Sauce.		w. Mixed leaf & Herb oil (V) (vegan alternative available).	
Bacon Bourbon Meatballs ●	7	King Prawns 3 Ways ●	7.5
w. Chefs BBQ Sauce.		Seaweed, Cajun & Lime and Garlic.	
Baby Back Ribs	7.5	Deep Fried Devilled Squid ●●	8
w. Chefs BBQ Sauce.		Chefs hot sauce and Chargrilled lime.	

Mains. What you came for.

Spicy Chicken Burger ●●	11.5	9.1.1 Burger ●●●	13.5
Scotch bonnet & Garlic marinade with Cheese, Honey & Beer onion rings & Your choice of Fries. (May or may not come with a personal oral fire extinguisher)		9oz Chicken & Beef patty (yes you read that correctly. Think, delicious yin & yang and you're halfway there), Deep Fried Bacon & Your choice of fries served with 'slaw.	
Cattle Burger ●	12	Lamb & Feta Burger	12.5
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 Applewood Cheddar, Gherkin, Coleslaw & Your choice of Fries. Bringing the art of real burgers back to the table.		Served with Tzatziki yogurt & Your choice of Fries. Variety is the spice of life.	
Additional Extras: <u>Bacon / Pulled Pork / Jalapeños</u>	1.5	Southern Fried Chicken Burger ●●	11.5
Three Bean Cheese Burger ●	9.5	Changing the Southern Fried Chicken game, one burger at a time. with Jalapeno peppers & Your choice of Fries.	
We may be a predominantly meat restaurant but that doesn't mean we've forgotten about you guys that aren't into that. Black, Kidney & Cannelloni Bean patty with Smoked Applewood Cheese served with your choice of fries. So good, you might finally be able to convert those carnivores at long last.		Smoked Half Chicken	13.5
Pulled Pork	12	'slaw, Your choice of fries & Chefs BBQ sauce. Great for a Sunday roast alternative. Also great for every other day of the week too.	
Hickory smoked for a minimum of 12 hours, Chefs Homemade BBQ sauce, Coleslaw & Your choice of Fries.		Angus Short Rib	23.5
Pork Combo	15	Now we're talking. Our imported smoker really showing off its potential with this dish. Hickory smoked on-site for at least 12 hours (Low and Slow), Pickles, Sauce, AND Your choice of Fries.	
The Cattle & Co Uppercut and Haymaker Combo. St.-Louis pork Ribs teamed up with our Pulled Pork, Slaw, BBQ sauce & Your choice of Fries. Heavyweight Division World Champ right here Ladies and Gentlemen.		10oz Angus Rib-eye	25
Buttermilk Chicken Caesar Salad ●	9.5	No introduction needed. Garlic butter, Beer & Honey onions rings & Hand cut chips. Sorted.	
Gem lettuce, Croutons and a Soft boiled egg. Our take on a classic.		The Cattle Platter ●	35
Halloumi Caesar Salad	9	The formidable showcase of what we're about here at Cattle & Co. St Louis Rib, Beef Short Rib, Smoked Chicken Thigh, Honey & Beer onion rings, and in just in case you needed something else; Fries. A wheelbarrow taxi service home also available upon request. No judgement here, we've all been there.	
A classic salad for you cheese fiends out there. Gem lettuce, Croutons and a Soft boiled egg.		Cajun Tuna Steak ●	13.5
Buttermilk Fried Chicken ●	13	Served among a selection of Chargrilled Fresh Seasonal Vegetables and Your choice of Fries. Served rare and delicious.	
The realest. 'Slaw & Your choice of fries			

Sides. Delicious support acts.

Rosemary Fries	3.5	Beer & Honey Onion Rings	4
Cajun Fries ●	3.5	Mac & Cheese	4.5
Sweet Potato Fries (£1 extra totally worth it)	4.5	Do yourself a favour and put this in a burger. Hell, put in and on everything.	
Coleslaw	4	Chargrilled Mixed Vegetables	4.5
Sauces: Burger Sauce, 9.1.1, BBQ, Soya & Buffalo	.5		