



the
korean
cowgirl





“Not my
first Rodeo”

THE KOREAN COWGIRL

Smoked Meat

½ LB USDA BBQ BEEF BRISKET (1-2 people) £16.50

1 LB USDA BBQ BEEF BRISKET (3-4 people) £32

Deliciously tender prime beef, smoked low and slow for up to 15 hours every night GF DF

½ LB BBQ PULLED PORK (1-2 PEOPLE) £9.50

Half a pound of sumptuous pulled pork GF DF

STICKY SPARE RIB STACK £10

Smoked then deep fried spare ribs tossed in our own Asian sticky sauce DF

Korean Fried Chicken Wings & Bites

CHICKEN WINGS:

6 WINGS £7.50 | 12 WINGS £13 | 18 WINGS £19

BONELESS WINGS:

6 BITES £8.00 | 12 BITES £13.50 | 18 BITES £19.50

Choose from: Yang nyum, honey butter, spicy, soy & garlic. Our amazing wings and boneless bites are double fried for that crisp sensation

Platters

THE MINI COWGIRL £22

A quarter pound of brisket, a quarter pound pulled pork, three pieces of Korean fried chicken, seasoned fries and Asian slaw

THE DIRTY COWGIRL £42

A half pound of brisket, a half pound of pulled pork, Asian sticky spare ribs, four pieces of Korean fried chicken, seasoned fries and Asian slaw

THE LUDICROUS COWGIRL £75

A pound of brisket, a pound of pulled pork, Asian sticky spare ribs, eight pieces of Korean fried chicken, smoked pit beans, seasoned fries and Asian slaw

Cowgirl Burgers

(All served with fries)

COWGIRL SIGNATURE BURGER £13

Caramelised onion & miso burger

THE KOREAN BURGER £13

Bulgogi glaze, kimchi slaw

CLASSIC AMERICAN BURGER £13

American cheese & bacon burger

PULLED PORK BURGER £9.50

with Asian slaw, cheese, apple sauce and mustard mayo

BRISKET BURGER £16

with Asian slaw, cheese, sriracha mayo and mustard mayo

Vegetarian Cowgirl

SUPERFOOD SALAD £12.50

Mixed grains, cucumber, tenderstem broccoli, red cabbage and red pepper in a peanut sesame and lime dressing

GF V VE DF

HALLOUMI BURGER £13

Korean fried halloumi, Thai salad, sriracha mayo V

Milkshakes

Vanilla £5.50

Strawberry £5.50

Chocolate £5.50

Salted Caramel £5.50

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free

Sides

Brisket burnt ends DF £9

Sweet cajun corn, parmesan, chilli GF £7

Korean Salad - courgette, squash, bean sprout, carrot GF V VE DF £7

Korean fried cauliflower, Gochujang & pineapple sauce GF V VE DF £7

Pit beans cooked in the smoker GF V VE DF £5

Mac & cheese V £5

Pickled mouli GF V VE DF £2

French fries GF V VE DF £3.50

Sweet potato fries GF V VE DF £4

Asian Slaw GF V VE DF £3.50

Sweet Dreams

BAO DOUGHNUTS £7

Nutella & Biscoff with vanilla ice cream or pistachio crumb with raspberries, raspberry sauce served with vanilla ice cream V

SHARING MARSHMALLOW £13

Chocolate sauce V

CHEESECAKE £6

Ask for the cheesecake of the day V

White Wine

MEZZORA PINOT GRIGIO GARGANEGA 2020 £23

The infamous must have 'Italian' wine, a basket of summer fruits.

By the Glass 250ml 8.00 | 175ml 6.00

AÑUELA SAUVIGNON BLANC 2019/20
'CASABLANCA VALLEY' £23

The intense aromas of fresh herb and apple and the taste of exotic fruits and ripe pineapple.

By the Glass 250ml 8.00 | 175ml 6.00

Rosé Wine

FRESCURA PINOT GRIGIO ROSÉ 2020 £23

Coming from the beautiful hills outside Verona this delicious light rose has an explosion of ripe summer berries.

By the Glass 250ml 8.00 | 175ml 6.00

Red Wine

MEZZORA MONTEPULCIANO D'ABRUZZO 2018/19 £23

Purple red in colour and robust in style, this classic Italian has the flavours of dark plums and chocolate

By the Glass 250ml 8.00 | 175ml 6.00

AÑUELA MERLOT 2018/19 'COLCHAGUA VALLEY' £23

Vibrant deep ruby and violet in colour, the flavour of plums and cherries, soft and elegant.

By the Glass 250ml 8.00 | 175ml 6.00

Champagne

BARON FUENTE BRUT GRANDE RESERVE NV £45

Family owned this delicious champagne is a fresh, lively and elegant wine

Prosecco

PROSECCO 'EXTRA DRY' FONTE £25

Vibrant gold in colour with the aromas of green apple and summer flowers, this added with the flavours of citrus and pear, and the bubbles, fine, generous and elegant - a party in the making.

Cocktails

Ask your waiter for today's specials £8

Draft Beer

KCG lager	£4.75
Bear Island IPA	£4.75

Bottled Beers & Ciders

Peroni 330ml 5.1%	£4.75
Corona 330ml	£4.75
San Miguel	£4.75
Whitstable Bay Blonde Lager 330ml	£5.00
Whitstable Bay Ruby Ale 500ml	£5.00
Spitfire Golden Ale 500ml	£5.00
Bulmers	£5.00
Angry Orchard	£5.00
Heineken Zero 330ml 0%	£4.25

Mixers & Soft Drinks

Coke	£3.00
Diet Coke	£3.00
Coke Zero	£3.00
Orange Juice	£3.00
Apple Juice	£3.00
Pineapple Juice	£3.00
Cranberry Juice	£3.00
Small still or sparkling	£2.75

Fevertree Range

Indian Tonic	£2.75
Slimline Tonic	£2.75
Soda Water	£2.75
Premium Lemonade	£2.75
Mediterranean Tonic	£2.75
Elderflower Tonic	£2.75
Aromatic Tonic	£2.75
Spiced Orange Ginger Ale	£2.75
Ginger Beer	£2.75

Hot Drinks

Coffee	£4.00
Tea	£2.50

Gin & tonic

GORDONS LONDON DRY	£7.00
<i>Fevertree Indian tonic – lemon & juniper berries</i>	
BOMBAY SAPPHIRE	£7.50
<i>Fevertree Mediterranean tonic – grapefruit & ginger</i>	
HENDRICKS	£8.00
<i>Fevertree elderflower tonic – cucumber & dried rose petals</i>	
ANNO KENT DRY	£8.50
<i>Fevertree Indian tonic – lemon spiral & juniper berries</i>	
ANNO PINK BERRY	£8.50
<i>Fevertree slimline tonic – fresh strawberries and raspberries</i>	
TANQUERAY FLOR DE SEVILLA	£8.00
<i>Fevertree Mediterranean tonic – orange & lime</i>	
WARNER'S RHUBARB GIN	£8.00
<i>Fevertree slimline tonic – strawberries & lime</i>	

Rum

Bacardi Carta Blanca	£4.50
Captain Morgans Spiced	£5.00
Captain Morgans Dark	£5.00
Woods Navy Rum	£5.50

Tequila

Jose Cuervo Silver	£4.50
Jose Cuervo Gold	£4.50

Vodka

Smirnoff Red Label	£4.50
Ketel One	£5.00
Grey Goose	£5.00

Whiskey

Famous Grouse	£4.50
Jack Daniels	£5.00
Jamesons	£5.00
Makers Mark Bourbon	£5.25

Brandy & cognac

Courvosier VS	£5.00
Remy Martin VSOP	£6.50

Liquers

Ameretto	£5.00
Tia Maria	£5.00
Baileys	£5.00