

# Pre-Starters & Starters



## Pre-Starters

Olives (v) £2.50

## Starters

### Meat Platter for Two

A selection of cured meats served with olives, chutney and Ciabatta bread (to share) £12.90

### Homemade Soup of the Day (v)

A delicious vegetable soup served with Ciabatta bread £4.00

### Pâte of the Day

Our own homemade pâte served with chutney and toasted Ciabatta bread £4.50

### Tiger Prawn and Avocado Cocktail

The timeless classic starter served with green leaves and a classic Marie Rose dressing £7.00

### Pan Fried Sea Scallops

Sweet and succulent scallops accompanied by crispy pork belly and a carrot puree £7.50

### Baby Sausages

Delicious mini pork sausages served with wholegrain honey mustard £4.50

### Chicken Wings

Served with a cucumber and sour cream dip £4.50

# Steaks

All our steaks are served with chunky chips, roasted tomatoes, mushrooms, onion rings and a watercress garnish

## Rump

Rich in flavour with a firm texture, best cooked medium. 10oz £10.90

## Fillet

Best grilled rare or medium rare, one of the tenderest steaks with almost no fat. A Rare Cow bestseller! 8oz £24.90 11oz £33.90

## Ribeye

Juicy, tender and full of flavour due to the large amount of marbling. Best grilled medium to seal in the juices and crystallise the fat. Always a great choice! 10oz £18.90

## Sirloin

With its tasty side marbling, this steak is best cooked medium rare. Always a Rare Cow favourite! 8oz £17.90 12oz £26.90

## T-Bone

With a juicy sirloin on one side and a tender fillet on the other side of the bone, you get the best of both worlds! Best grilled medium rare, each side will cook slightly differently due to the differing thicknesses of steaks 16oz £27.90

## Prime Rib on the Bone

The most juicy and flavoursome part of the ribeye, cooked on the bone. Full of flavour and best grilled medium to seal in the juices and crystallise the fat. One of our most popular dishes! 16oz £27.90

## Surf and Turf

A 8oz sirloin cooked to your liking and served with half a fresh lobster! £35.90

## Chateaubriand

Cut from the beef tenderloin, this most tender of cuts is recommended medium rare and is served with the steak sauce of your choice. Perfect for sharing! 16oz £49.90

## Tomahawk

Matured for 28 days and left on the bone, the superior marbling of this hand-trimmed steak offers enhanced flavour. A Rare Cow favourite! 52oz £47.90

# Burgers

All our tasty seasoned homemade burgers are freshly made from the finest ingredients and served with a portion of our own chunky chips and a side of coleslaw

## 8oz Wagyu Burger

Made from some of the most prized beef in the world, our Wagyu burger is melt in your mouth tender and flavoursome £16.90

## 8oz Beef Burger

Made from the highest quality minced £12.50

## Chicken Breast Burger

No breadcrumbs here! Our chicken burger is made from a succulent chicken breast £12.50

## Vegetarian burger (V)

A real veggie burger made from tasty mixed vegetables! £11.90

# Seafood, and Fish

## Lobster

Fresh and delicious, our grilled whole lobster is cooked with garlic and herbs and then served with chunky chips and mixed salad £29.50

## Lobster Thermidor

A whole lobster served with a creamy brandy sauce topped with grilled cheese and served with roasted Mediterranean vegetables £29.50

## Seabass

Roasted fresh seabass fillets served with a braised fennel and Pernod® sauce £14.90

## Salmon

Grilled Scottish salmon accompanied by roasted vegetables and a tarragon sauce £14.90

## Beer Battered Cod

Traditional fish and chips in a beer batter served with mushy peas, chunky chips and tartare sauce £10.90

# The Rest

## Rack of Lamb

A rack of lamb cooked in a red wine and rosemary sauce served with creamy mashed potatoes and fine green beans £18.50

## Full Rack of BBQ Pork Ribs

A juicy rack of pork ribs served with chunky chips and a garden salad £15.90

## Side dishes and Sauces

Homemade Chunky Chips £2.50

Sweet Potato Fries £3.50

Mixed Side Salad £2.90

Medley of Seasonal Vegetables £2.90

Creamed Spinach £3.50

Garlic Mushrooms £3.00

Add a sauce to accompany your steak – choose from Diane, peppercorn, Béarnaise or Stilton £2.50



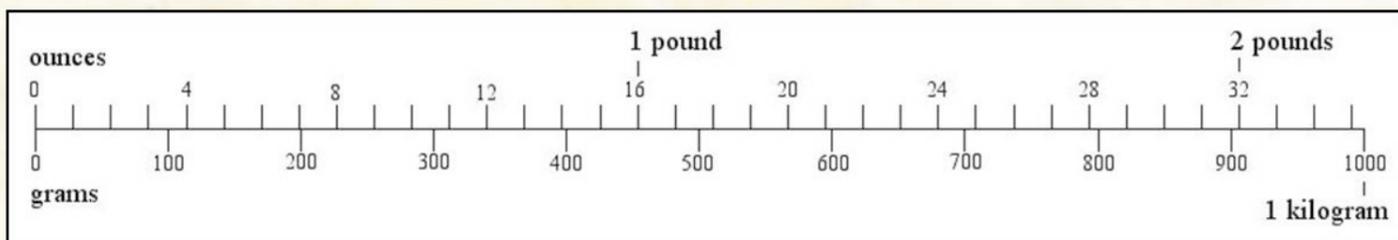
**Run By foodies for people  
that love food**

*At the Rare Cow we have a passion for great steaks. We source the finest, fresh ingredients and cook every steak to perfection.*

*Our steaks and burgers come from pure free roaming British Dexter cattle locally sourced from Hertfordshire and Sussex.*

*Dexter is one of the smallest breeds of cattle and are slow maturing, meaning the beef has an incredible flavour and the cattle a fuller life.*

*Previously on the rare breed register it is thanks to the popularity generated by restaurants such as ourselves that they have now been upgraded to a recovering rare breed by the The Livestock Conservancy.*



Food allergies and intolerances Please notify your server of any allergies or special dietary requirements, if you require any further information regarding the ingredients used please do not hesitate to speak to a member of staff, We are happy to help!



[rarecow.co.uk](http://rarecow.co.uk)

Billericay

Waltham Abbey

Sudbury