



the  
korean  
cowgirl



“Not my first Rodeo”

THE KOREAN COWGIRL

## Sourdough Toasties

- Chilli cheese & treacle glazed ham hock with bacon jam **24** ..... £9
- Smoked brisket, cheese, pickles, mustard **24** £12
- Pulled pork, mac & cheese **24** ..... £10

## Sides

- Brisket burnt ends **DF** ..... £10
- 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** ..... £9
- Pit beans cooked in the smoker **GF V VE DF** ... £5
- Mac & cheese **V** ..... £6
- Pickled mouli **GF V VE DF** ..... £2
- French fries **GF V VE DF 24** ..... £4
- Sweet potato fries **GF V VE DF 24** ..... £5
- Asian Slaw **GF V VE DF** ..... £3

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## Smoked Meat

Our meats are cooked low and slow overnight, every night in true Texas style. Sometimes we run out, and when it's gone, it's gone!

- ½ LB USDA BBQ BEEF BRISKET ..... £18
- 1 LB USDA BBQ BEEF BRISKET ..... £34

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) .... £10
- Half a pound of sumptuous pulled pork **GF DF**

- STICKY SPARE RIB STACK ..... £12
- Smoked then deep fried spare ribs tossed in our own Asian sticky sauce **DF**

## Cowgirl Burgers

(All served with skinny or sweet potato fries)

- COWGIRL SIGNATURE BURGER ..... £15
- Caramelised onion & miso
- THE KOREAN BURGER ..... £15
- Bulgogi glaze, kimchi slaw
- CLASSIC AMERICAN BURGER ..... £14
- American cheese & bacon
- PULLED PORK BURGER ..... £12
- with Asian slaw, cheese, apple sauce, mustard mayo
- BRISKET BURGER ..... £16
- with Asian slaw, cheese, sriracha mayo, mustard mayo

## Korean Fried Chicken Wings & Bites

- CHICKEN WINGS:  
6 wings £8 | 12 wings £15 | 18 wings £22

- BONELESS WINGS:  
6 bites £9 | 12 bites £16 | 18 bites £24

### PICK YOUR POISON:

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 ..... £25
- A quarter pound of brisket, a quarter pound pulled pork, three pieces of Korean fried chicken, seasoned fries, Asian slaw
- THE DIRTY COWGIRL ..... £45
- A half pound of brisket, a half pound of pulled pork, Asian sticky spare ribs, four pieces of Korean fried chicken, seasoned fries, Asian slaw
- THE LUDICROUS COWGIRL ..... £80
- A pound of brisket, a pound of pulled pork, Asian sticky spare ribs, eight pieces of Korean fried chicken, smoked pit beans, seasoned fries, Asian slaw

## Vegetarian Cowgirl

- SUPERFOOD SALAD ..... £13
- Mixed grains, cucumber, tenderstem broccoli, red cabbage and red pepper in a peanut sesame, lime dressing **GF V VE DF**
- HALLOUMI BURGER ..... £14
- Korean fried halloumi, Thai salad, sriracha mayo **V**

## Sweet Dreams

- BAO DOUGHNUT ..... £9
- Nutella & Biscoff with vanilla ice cream
- OR
- Pistachio crumb with raspberries, raspberry sauce, vanilla ice cream **V**
- SHARING MARSHMALLOWS ..... £13
- S'mores, chocolate sauce, fire **V**
- CHEESECAKE ..... £8
- Ask for the cheesecake of the day **V**

## Sundaes

- GALAXY SALTED CARAMEL ..... £8
- Chocolate sauce, caramel sauce **GF**
- CUPCAKE ..... £8
- Victoria sponge, sprinkles **V**
- COOKIE DOUGH ..... £8
- Chocolate chips **V**
- WARM CHOCOLATE BROWNIE ..... £8
- Vanilla ice cream, chocolate sauce **V 24**



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 | **24** Available between 10pm and 6am

An optional 12.5% service charge will be added to your bill.

# Why the \*\*\*\* are you called The Korean Cowgirl, there ain't no Korean on the menu!

*Yeah, we get this question a lot, so rather than just having a knowing smile we thought we would share the answer with you, don't worry it's not real complex. This restaurant was started by a couple of very well travelled friends who had a passion to serve up truly great world cuisine. Now there is so much great food around the world that it made the task of keeping the menu simple, really hard. Two cuisines however really stood out as just being so exceptional, they demanded not just a place on the menu but a restaurant designed around them. The first hailed from deepest darkest Texas; for when it comes to BBQ Brisket, there is only one true master! Now in recent years American BBQ has become quite popular in the UK. Now for avoidance of doubt and for you heathens who still think of BBQ as that black charred sausage and burger you take off the grill on those rare sunny Sundays we have here, no - that's not BBQ. Here at the Cowgirl we mean true low and slow smoked BBQ, cooked for hours over only real wood, no short cuts. To our beloved USA brothers and sisters who are not from the Lone Star State, sorry, we just call it like we see it, and it's just bigger and better in Texas, but so we can all stay friends and have a beer together, we'll give you all a nod for your ribs and pulled pork. Our brisket keeps to central Texas simplicity with a full flavoured rub and it's low and slow smoked overnight, every night, so it's always fresh every single day, no exceptions! Sadly this means we will run out at times, and when we are out, we are out... until the next day of course, so you all come back, you hear!*

*So now for the question you really wanted to know. The Korean comes from the Korean fried chicken that makes up the second pillar of our menu - not to be mistaken with another kind of fried chicken (KFC). Korean fried chicken is almost unknown in the UK which is why there is often such confusion over our name, however it's been a staple dish in Korea for years, popularised by a restaurant chain called KyoChon that opened its doors in 1991 and now boasts over a thousand restaurants across Asia, and of course, with many similar competitors. One of the founders first came across this tasty Asian delicacy in Thailand and it made such an impression on him that he began searching for them everywhere he went. So, what is Korean fried chicken? It's a style of cooking where normally the whole chicken is double fried to create an amazingly crisp and light outer skin that is traditionally brushed with either a light soy and garlic coating, or a more spicy, chilli sauce. At the Korean Cowgirl however, we only use the delicate chicken Wings and Drummettes in order to provide an experience that we feel is more suited to western dining.*

*So now you know. Naming a restaurant can be hard, however we wanted our name to be true to our food... honest, powerful, memorable and most of all FUN! We therefore had no other choice than to proudly call ourselves 'The Korean Cowgirl'. For us, the name seemed obvious, however we realised that because Korean Chicken has such little awareness in the UK, our name has confused a few people who have never experienced or heard of Korean chicken before. Quite a few people thought we served American wings and therefore did not make the Korean connection at all. We truly hope that you enjoy your meal with us and discover a new found love for our Korean fried chicken! Have a great day and we know we'll be seeing you back here very soon!*