



CBK

Crediton Burger Kitchen

CBK 2 COURSE £22 - PICK 1 TACO & 1 BURGER

Taco's

SOFT TACO DUO'S FILLED WITH SHREDDED LEAF, RED ONION & PICKLED SLAW WITH YOUR CHOICE OF;

CRISPY PORK BELLY GFI

Crispy pork belly lardons with Asian drizzle

VEGAN BBQ 'CHICKEN' VG GFI

Sliced vegan fillet in bbq sauce

CHILLI KING PRAWN GFI



King prawns in coriander & chilli mayo with fresh chillies

Burgers

ALL SERVED IN OUR BEER ROLL WITH LEAF, SLICED TOMATO & RED ONION WITH FRIES & SLAW

CLASSIC COWBOY

In house 6oz beef burger topped with gherkins & monterey jack

C.F.C MAYO

In house southern fried chicken with garlic mayo

EAST TOWN

In house 6oz beef burger topped with streaky bacon & monterey jack with BBQ mayo

KRIS KRINGLE

Grilled Chicken breast with stuffing & gravy mayo

FRENCH CANADIAN

Grilled chicken breast, maple bacon & brie

I AM ROOT V VG

Naked beetroot, quinoa & edamame patty on a potato rost burger with vegan cheese (No Slaw)

The Kirton
COW
PUB & KITCHEN

Festive
MENU



BOOK NOW

THE KIRTON COW, 37 HIGH STREET, CREDITON, EX17 3JP
01363 530008 / MOO@KIRTONCOWCREDITON.CO.UK

OPTION 1.

TWO COURSE

£24

Choose a Starter OR Dessert and a Main

OPTION 2.

THREE COURSE

£29

Choose a Starter, Main & Dessert



OPTION 3.

CBK TWO COURSE

£20

CBK Set Menu - Choose a Taco Starter & a Main Burger

**PRE
ORDER
ONLY**

MINIMUM 6 PEOPLE - PRE ORDER & £10 PER PERSON DEPOSIT REQUIRED

FULL DEPOSIT REFUNDABLE UP TO 1 WEEK BEFORE BOOKING
50% REFUNDABLE UP TO 48 HOURS BEFORE BOOKING
NON REFUNDABLE IF UNDER 48 HOURS BEFORE BOOKING
SEPERATE PRE ORDER FORMS ARE AVAILABLE

STARTER



1 PRAWN & SMOKED SALMON COCKTAIL

Gluten FREE

Classic prawn & smoked salmon cocktail served with a tangy cocktail sauce, mixed greens & lemon zest

2 BRIE & CRANBERRY PUFFS

VEGETARIAN

Puff pastry cups filled with melted brie & cranberry sauce with fresh thyme

3 STUFFED PORTOBELLO MUSHROOMS

VEGETARIAN

Mushrooms stuffed with a garlic & herb cream cheese, topped with breadcrumbs & parmesan

4 WINTER VEGETABLE SOUP

Vegan

Hearty soup made with seasonal vegetables & potatoes served with crusty bread & butter (vegan butter available)

5 SPICED BUTTERNUT SQUASH HUMMUS

Vegan

Creamy hummus made with roasted butternut squash, tahini & spices served with toasted pitta bread

6 FESTIVE FOIS GRAS PATE

Festive delicacy served with a tart compote, adding a delightful contrast to its buttery texture, served with crusty bread this starter is a true celebration of the season



FESTIVE LIVE LOUNGES!

TUE 10TH DEC

FESTIVE OPEN MIC NIGHT!

SAT 14TH DEC

STILL LIFE - 3 PIECE ROCK

SAT 21ST DEC

KEVIN BLAND SOLOIST



ALLERGEN INFO

ALL OF OUR FOOD IS COOKED IN A KITCHEN WHERE ALL ALLERGENS ARE PRESENT. WHILST ALL CARE & PRECAUTIONS ARE TAKEN TO MINIMISE POSSIBLE CONTAMINATION, YOU MUST DECLARE ANY ALLERGIES BEFORE ORDERING.

WE REGRETFULLY CANNOT CATER FOR SEVERE, LIFE THREATENING ALLERGIES. NOT ALL INGREDIENTS ARE LISTED, MORE ALLERGEN INFO IS AVAILABLE ON REQUEST.

VEGETARIAN = VEGETARIAN

Vegan = VEGAN

Gluten FREE = PREPARED WITH GLUTEN FREE INGREDIENTS

MAIN



A FESTIVE ROAST

Roast turkey with all the trimmings, including cranberry sauce, pork & herb stuffing, pigs in blankets & fluffy roast potatoes with Brussel sprouts, parsnips, cauliflower cheese & broccoli

B BEEF SALPICAO

Savour the rich flavours of our tender beef, expertly marinated a blend of garlic, soy sauce & olive oil. Sautéed to perfection and served with sautéed mushrooms & creamy cheddar & parsley mash

C CHICKEN ROULADE

Tender chicken breast wrapped in streaky bacon with a mouthwatering pork, sage & onion stuffing. The festive flavours continue as we serve this with garlic & rosemary roast potatoes, vibrant carrots & tenderstem broccoli

D LUXURY NUT ROAST

Vegan

Our luxury nut roast with mushroom, rice & cashews served with rosemary infused vegetables, savoury gravy & garlic mashed potato elevating your festive feast

E SALMON MORNAY

VEGETARIAN

Searched salmon fillet complimented by a creamy white wine sauce. This dish features fresh flaky salmon adorned with a velvety blend of garlic, shallots & a hint of citrus, finished with a drizzle of aromatic white wine, served with seasonal vegetables & fragrant herb infused new potatoes or vermicelli

F TUSCAN SUNSET

Gluten FREE

Indulge in the rich flavours of Italy with a mouthwatering tuscan sunset. Tender chicken ricotta meatballs smothered in a vibrant spinach alfredo sauce with a hint of Italian seasoning. Pan seared & served atop a bed of gluten free linguine noodles

DESSERT



W CHRISTMAS PUDDING

Indulge in our traditional steamed Christmas pudding, a rich and spiced dessert packed with succulent dried fruits, zesty citrus peel & a hint of spice. Served with a decadent brandy sauce

X CHRISTMAS YULE LOG

Elegant dessert featuring a rich moist chocolate sponge cake delicately rolled & filled with velvety chocolate ganache adorned with a dusting of powdered sugar served with vanilla ice cream

G WINTER BERRY CHEESECAKE

Gluten FREE

Indulge in a slice of our enchating winter berry cheesecake, a blend of creamy velvety cheesecake infused with vanilla & a hint of citrus nestled on a buttery gluten free crust topped with a medley of vibrant winter berries, tart raspberries & sweet blueberries in a raspberry reduction served with a dollop of whipped cream

H BAKED LOTUS BISCOFF CHEESECAKE

Featuring a velvety smooth filling, crafted from cream cheese & infused with crushed biscoff crumbs, nestled atop a buttery biscoff cookie crust, drizzled with biscoff sauce

I MINT TO BE SUNDAE

A delightful combination of rich chocolate & refreshing mint with vanilla ice cream, crushed after eights & drizzled with velvety chocolate sauce crowned with a dollop of freshly whipped cream