

## COCKTAILS

<b>Bellini</b>	9.00
Peach or raspberry purée   Palladiano Durello Spumante Brut	
<b>Sow Punch</b>	10.00
Aluna Coconut rum   Pineapple   Orange   Cranberry	
<b>Cow and Sour</b>	11.00
Amaretto   101 bourbon   Lemon juice   Simple syrup Cherry   Lemon	

## SHARER & SMALL PLATES

Perfect for sharing. We recommend 1 to 2 plates per person

<b>Cow and Sow Sharer</b>	19.95
Salt & pepper pork rinds   Burnt ends   Ox cheek & cheddar croquette   Mini chorizo   Poached & charred pineapple Olives   Warm pain de campagne with whipped butter	
<b>St. Louis rib</b>	10.75
Barbecue sauce   Crispy onions	
<b>Mixed olives &amp; warm breads</b>	5.25
Whipped butter   Fussels rapeseed oil   Red onion marmalade   Smoked sea salt (veo)	
<b>Spanish Padron peppers</b>	5.75
Pangrattato (ve)	
<b>Poached &amp; charred pineapple</b>	4.95
Sriracha spiced yoghurt (ve)	
<b>Crispy squid rings</b>	6.50
Dill & black pepper mayonnaise	
<b>Soused &amp; blowtorched Mackerel</b>	7.25
Remoulade   Chimichurri	
<b>House pork rinds</b>	3.95
Spiced Bramley apple sauce	
<b>Burnt ends</b>	6.75
Bacon ketchup	
<b>Sticky pork belly</b>	6.50
Soy   Honey   Sesame glaze	
<b>Chorizo sausage</b>	6.95
Saffron aioli   Crispy onions	
<b>Ox cheek &amp; cheddar croquettes</b>	6.95
Roquito pepper ketchup	
<b>Beef bone marrow</b>	6.25
Parmesan & crispy onion crumb   Ciabatta Red onion jam   Smoked sea salt	

# DAY & NIGHT MENU

MONDAY - SATURDAY | FROM 12PM

Ask to see our Sunday Lunch menu served 12pm until 8pm

## FROM THE CHOPHOUSE

All of our cuts from the chophouse are brushed with garlic, thyme and rosemary butter

### SINGLE CUTS

Garnished with dressed watercress and served with a sauce or butter of your choice

<b>Flat iron (35 day aged)</b>	280g approx	20.95
<b>Sirloin (35 day aged)</b>	220g approx	23.50
<b>Ribeye (35 day aged)</b>	280g approx	31.50
<b>Fillet (35 day aged)</b>	170g approx	31.00
<b>Pork ribeye</b>	280g approx	17.95
<b>Pork tomahawk</b>	340g approx	20.95

### STEAKS TO SHARE

Served medium-rare or medium, with two sauces plus two sides of your choice. Please check the boards for availability of these cuts. All weights are approximate.

<b>Picanha (35 day aged)</b>	8.50 /100g
Rump cap. Packed with deep, rich flavour	
<b>Tomahawk (35 day aged)</b>	9.50 /100g
Ribeye on the bone. Well marbled, rich & buttery	
<b>Porterhouse (35 day aged)</b>	10.50 /100g
Combining the tender filet mignon with the flavoursome New York strip	
<b>Chateaubriand (35 day aged)</b>	14.50 /100g
Prized cut from the fillet. Deliciously soft & tender	

<b>Additional Sauces &amp; Butters</b>	3.95
Green & pink peppercorn   Chimichurri   Red wine Cider & wholegrain mustard   Beefy blue cheese   Béarnaise Cowboy butter   Bone marrow butter   Garlic butter	

CHOPHOUSE

CHOPHOUSE

## SET LUNCH MENU

Available Mon – Sat, 12pm-4pm

**1 Course £12**

**2 Course £16**

**3 Course £20**

Available alongside our day & night menu

## MAIN DISHES

<b>Grilled smoky maple glazed cauliflower steak</b>	14.95
Pommes Anna   Squash puree   Greens   Thyme & beetroot jus (ve)	
<b>Cow &amp; Sow burger</b>	16.95
Pulled pork   Smashed beef patty   Burger sauce Wild bun   Koffmann's chips	
<b>Cod &amp; leek steak</b>	19.95
Pommes Anna   Cauliflower puree   Sautéed kale Lobster & Avruga roe creamed bisque	
<b>Slow cooked pork belly</b>	20.25
Potato fondant   Squash puree   Greens   Pig's cheek Cider & pork sauce   House pork rind	
<b>Slow braised beef short rib (450g approx)</b>	31.00
Horseradish mash   Glazed carrots Caramelised Roscoff onion   Red wine jus	

## SIDE DISHES

<b>Koffmann's chips (ve)</b>	4.95	
Add Cow & Sow dripping		0.50
<b>Cheesy broccoli &amp; leek gratin</b>	Parmesan crumb (v)	5.95
<b>Grilled baby gem</b>	4.25	
Chive crème fraiche   Bacon bits   Crispy onions (vo)		
<b>Dirty buttery mash potato</b>	5.75	
Bacon chunks   Cheddar   Chive crème fraiche   Crispy onion (vo)		
<b>Crispy onion blossom</b>	Black garlic dip (v)	4.95
<b>House slaw</b>	3.95	
Fennel   Cabbage   Onion   Carrot   Cider vinaigrette (ve)		
<b>Seasonal greens</b>	5.50	
Kale   Cavalo Nero   Hispi cabbage   Broccoli   Rose Harrisa Almond flakes (ve)		
<b>Miso &amp; chilli jam glazed Hispi cabbage</b>	5.25	
Nutty toasted dukkah (ve)		
<b>Three cheese mac &amp; cheese (v)</b>	4.95	
Add BBQ pulled pork		1.50
<b>Smoked bacon dauphinoise potatoes</b>	5.95	

(v) Vegetarian (ve) Vegan (vo) Vegetarian option available (veo) Vegan option available

A discretionary optional service charge of 10% will be added to your bill.  
Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.