

COCKTAILS

Bellini	9.00
Peach or raspberry purée, Palladiano Durello Spumante Brut	
Sow Punch	10.00
Aluna Coconut rum, Pineapple, Orange, Cranberry	
Cow and Sour	11.00
Amaretto, 101 bourbon, lemon juice, simple syrup, cherry, lemon	

SHARER & SMALL PLATES

Let's get social. Perfect for sharing at dinner, ideal for a lunchtime bite. We recommend 1 to 2 plates per person

Cow and Sow Sharer	19.95
Salt & pepper pork rinds, baby back pork ribs, ox cheek & cheddar croquette, mini chorizo, poached & charred pineapple, olives, warm pain de campagne with whipped butter	
Mixed olives & warm pain de campagne	5.25
Whipped butter (veo)	
Butternut squash falafel bites	5.25
Lemon & tahini yoghurt (ve)	
Padron peppers	5.75
Pangrattato (ve)	
Poached & charred pineapple	4.95
Coconut & lime yoghurt (ve)	
Crispy squid rings	6.50
Dill & black pepper mayonnaise	
Pork rinds	3.95
Apple sauce	
Burnt ends	6.75
Bacon ketchup	
The Sow sticky pork belly	6.50
Soy, honey & sesame glaze	
Baby back ribs	7.75
Homemade BBQ sauce	
Chorizo sausage	6.95
Saffron aioli, crispy onions	
Ox cheek & cheddar croquette	6.95
Roquito pepper ketchup	
Sausage & black pudding bonbon	6.25
Bloody Mary ketchup	

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

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

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

Additional Sauces & Butters	3.95
Green & pink peppercorn · Chimichurri · Red wine	
Cider & wholegrain mustard · Blue cheese · Béarnaise	
Cowboy butter · Bone marrow butter · Garlic butter · Cafe de Paris 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

Grilled smoky maple glazed cauliflower steak	14.95
Potato terrine, squash puree, greens, thyme and beetroot jus (ve)	
House BBQ pulled pork burger & chips	15.95
Toasted brioche bun, house slaw, BBQ mayonnaise, sliced gherkin, baby gem, crispy onion, bacon, BBQ dipping sauce	
Cod & leek steak	19.95
Pommes Anna, cauliflower puree, sauteed kale, lobster & Avruga roe creamed bisque	
Pork belly slow cooked in a cider infused stock	20.25
Potato fondant, greens, squash puree, pig's cheek, cider & pork sauce	
Braised & pulled beef brisket Wellington	21.95
Horseradish mash, roast rainbow Chantenay carrot, Caramelised Roscoff onion, red wine jus	

SIDE DISHES

Koffmann's chips (ve)	4.95
With optional beef dripping 0.50	
Cheesy broccoli & leek gratin	5.95
Grilled baby gem lettuce	4.25
Chive crème fraiche, bacon bits, crispy onions (vo)	
Dirty buttery mash potato	5.75
Bacon chunks, cheddar, chive crème fraiche, crispy onion (vo)	
Crispy onion blossom	4.95
Black garlic dip (v)	
House slaw	3.95
Fennel, cabbage, onion, carrot, cider vinaigrette (ve)	
Mixed seasonal greens	5.50
Rose Harrisa (ve)	
Miso & chilli jam glazed Hispi cabbage	5.25
Nutty toasted dukkah (ve)	
Three cheese mac & cheese	4.95
Add BBQ pulled pork 1.50	
Smoked bacon dauphinoise potatoes	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.