

SIGNATURE COCKTAILS

Bellini	9.00
Peach or raspberry purée Palladiano Durello Spumante Brut	
Sow Punch	10.00
Aluna Coconut rum Pineapple Orange Cranberry	
Bloody Mary	9.50
Vodka Tomato juice Celery Spice Cucumber	
Make it Virgin	5.00

SHARER & SMALL PLATES

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

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

SUNDAY MENU

FROM 12PM - 8PM

THE MAIN EVENT

Roast sirloin of beef	21.50
35 day-aged	
Maple galzed porchetta	19.50
Pork belly Pork neck Fennel seeds Chilli Rosemary Thyme Garlic Lemon White wine	
Slow roast beef brisket	18.50
Cooked in red wine Garlic & rosemary	
Castlemead chicken supreme	17.95
Cooked with garlic Lemon & thyme	
The Cure	27.50
Beef sirloin Porchetta Beef Brisket Chicken supreme	
The Cow & Sowless wellington (ve)	14.95
Salt baked carrot Wild mushroom Duxelle Spinach Thyme & Madeira gravy	

SUNDAY ROAST

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All Sunday Roasts are served with

Yorkshire pudding	Buttered seasonal greens
Rosemary & garlic roast potato	Butternut Squash purée
Spiced red cabbage	Rich bone marrow & beef gravy or Thyme & Madeira gravy
Maple glazed parsnip & carrots	

SHARERS FROM THE CHOPHOUSE

Brushed with garlic, thyme and rosemary butter. 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.

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	

Single cuts available on request (subject to availability)

Additional Sauces & Butters	3.95
Green & pink peppercorn Chimichurri Red wine Cider & wholegrain mustard Beefy blue cheese Aerated Béarnaise Cowboy butter Bone marrow butter Garlic butter	

SIDE DISHES

Yorkshire pudding (v)	1.00
Koffmann's chips (ve)	4.95
Add Cow & Sow dripping	0.50
Panache of vegetables (ve)	3.95
Rosemary & garlic roast potatoes (ve)	3.95
Cauliflower cheese	5.25
Garlic crumb (v)	
Crispy onion blossom Black garlic dip (v)	4.95
Miso & chilli jam glazed Hispi cabbage	5.25
Nutty toasted dukkah (ve)	

(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.