

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

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	

SUNDAY MENU

FROM 12PM - 8PM

THE MAIN EVENT

Roast sirloin of beef	21.50
35 day-aged	
Maple glazed 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 and thyme	
The Cure	25.50
For those with an appetite, beef sirloin, porchetta and castlemead chicken	
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 white wine & vegetable 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

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 · Blue cheese Aerated Béarnaise · Cowboy butter · Bone marrow butter Garlic butter · Cafe de Paris butter	

SIDE DISHES

Yorkshire pudding (v)	1.00
Koffmann's chips (ve)	4.95
With optional beef dripping	0.50
Panache of vegetables (v)	3.95
Rosemary & garlic roast potatoes	3.95
Three cheese cauliflower cheese	5.25
Topped with 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.