

# COW&SOW

## COW & SOW SET MENUS

---

At Cow & Sow we strive to make memorable experiences.

Whilst our Day & Night Menu plus Set Lunch Menu are always available, our Cow & Sow Set Menus are a go to for those wishing to impress clients, colleagues, friends or family.

Our sharing cuts are a staple for Cow & Sow. Cooked to the perfect spec, we won't cut corners as our steaks are basted on the grill then allowed to rest for 8-10 minutes as a minimum. These cuts take time and we know that time is precious, so should you be in a hurry please be sure to advise us of your arrival time and we can have your steak on the grill by the time you arrive with us.

Available Monday to Saturday for 6+ people, we ask that you inform us within 24 hours of your arrival should you wish to dine from one of our Cow & Sow Set Menus. We would require a pre order for 11+ people at least 48hours in advance of the reservation.

# COW & SOW

## MENU 1 - FOR THE COW & SOW LOVERS

**3 course | £39 pp**

- Available for 6 – 20 ppl
- Pre-Book
- Pre-Order required for 11+

### **Burnt ends**

Bacon ketchup

### **Sticky pork belly**

Soy | Honey | Sesame glaze

### **Spanish Padron peppers**

Pangrattato (ve)

---

### **A choice of single cuts from the chophouse**

Served with smoked bacon dauphinoise potatoes and seasonal greens

**Pork Ribeye** 280g approx

**Pork Tomahawk** 340g approx

**Beef Sirloin (35 day aged)** 220g approx

### **Slow cooked pork belly**

Potato fondant | Squash puree | Greens | Pig's cheek

Cider & pork sauce | House pork rind

### **Grilled smoky maple glazed cauliflower steak (ve)**

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

### **Cod steak**

Pommes Anna | Cauliflower puree | Sauteed kale

Lobster & Avruga roe creamed bisque

---

### **Salted caramel tart (v)**

Honeycomb & vanilla ice cream

### **Caramelised pineapple (ve)**

Passion fruit & saffron gel | Pomegranate | Toasted coconut shavings | Hazelnut crumb | Coconut sorbet

### **Two Cheese Selection**

Served with grapes | Apple | Celery | Apple cider chutney

Artisan cheese crackers

# COW&SOW

## MENU 2 - THE 2 COURSE EXPERIENCE

2 course | £39 pp

- Available for 6+
- Pre-Book
- No Pre-Order required

### **Cow and Sow Sharer**

Salt & pepper pork rinds | Baby back ribs | Ox cheek & cheddar croquette | Mini chorizo | Poached & charred pineapple | Olives  
Warm pain de campagne with whipped butter

---

### **Picanha Sharing Cut (35 day aged)**

*Rump cap. Packed with deep, rich flavour.*

Served medium-rare with chef's selection of house sauces, butters & sides for the table

### **Grilled smoky maple glazed cauliflower steak (ve)**

*(available for those who are not lovers of meat)*

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

# COW & SOW

## MENU 3 - FOR THE STEAK LOVERS

3 course | £59 pp

- Available for 6+
- Pre-Book
- No Pre-Order required

### **Cow and Sow Sharer**

Salt & pepper pork rinds | Baby back ribs | Ox cheek & cheddar croquette | Mini chorizo | Poached & charred pineapple | Olives  
Warm pain de campagne with whipped butter

---

### **A Selection of Picanha & Chateaubriand Sharing Cuts**

*Enjoy the rump cap, full or deep rich flavour alongside a prized cut from the fillet, deliciously soft and tender.*

Served medium-rare with chef's selection of house sauces, butters & sides for the table

### **Grilled smoky maple glazed cauliflower steak (ve)**

*(available for those who are not lovers of meat)*

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

---

### **Salted caramel tart (v)**

Honeycomb & vanilla ice cream

### **Caramelised pineapple (ve)**

Passion fruit & saffron gel | Pomegranate | Toasted coconut shavings | Hazelnut crumb | Coconut sorbet

### **Two Cheese Selection**

Served with grapes | Apple | Celery | Apple cider chutney  
Artisan cheese crackers

# COW & SOW

## MENU 4 - THE EPITOME OF C&S STEAK

3 course | £69 pp

- Available for 6+
- Pre-Book
- No Pre-Order required

### Cow and Sow Sharer

Salt & pepper pork rinds | Baby back ribs | Ox cheek & cheddar croquette | Mini chorizo | Poached & charred pineapple | Olives  
Warm pain de campagne with whipped butter

---

### A Selection of Tomahawk & Porterhouse Sharing Cuts

*Enjoy the ribeye on the bone, well marbled, rich & buttery alongside the tender filet mignon & New York strip.*

Served medium-rare with chef's selection of house sauces, butters & sides for the table

### Grilled smoky maple glazed cauliflower steak (ve)

*(available for those who are not lovers of meat)*

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

---

### Salted caramel tart (v)

Honeycomb & vanilla ice cream

### Caramelised pineapple (ve)

Passion fruit & saffron gel | Pomegranate | Toasted coconut shavings | Hazelnut crumb | Coconut sorbet

### Two Cheese Selection

Served with grapes | Apple | Celery | Apple cider chutney  
Artisan cheese crackers