

COCKTAILS

Bellini	9.50
peach or raspberry purée Palladiano Durello spumante brut	
Sow Punch	9.50
Aluna coconut rum pineapple orange cranberry	
Cow and Sour	10.50
Amaretto 101 bourbon lemon juice simple syrup cherry lemon	

SHARER & SMALL PLATES

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

Cow & Sow sharer	19.95
salt & pepper pork rinds baby back ribs ox cheek & cheddar croquette mini chorizo poached & charred pineapple olives warm pain de campagne with whipped butter	
Baby back ribs	9.50
barbecue sauce crispy onions	
Mixed olives & warm breads	5.75
whipped butter Fussels rapeseed oil red onion marmalade smoked sea salt (veo)	
Spanish Padron peppers	6.25
pangrattato (ve)	
Poached & charred pineapple	4.95
sriracha spiced yoghurt (ve)	
Crispy squid	7.50
dill & black pepper mayonnaise	
Grilled Makerel fillet	8.50
remoulade chimichurri avuga roe	
House pork rinds	3.95
spiced bramley apple sauce	
Burnt ends	6.75
bacon ketchup	
Sticky pork belly	6.75
soy honey sesame glaze	
Chorizo sausage	6.95
saffron aioli crispy onions	
Ox cheek & cheddar croquettes	6.95
roquito pepper ketchup	
Beef bone marrow	8.50
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

Flat iron (35 day aged)	280g approx	20.95
Sirloin (35 day aged)	250g approx	26.50
Ribeye (35 day aged)	280g approx	31.50
Fillet (35 day aged)	170g approx	32.00
Pork ribeye	280g approx	17.95
Pork tomahawk	280g 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.

Picanha (35 day aged)	9.00 /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)	15.00 /100g
Prized cut from the fillet. Deliciously soft & tender	

Additional Sauces & Butters	3.95
green & pink peppercorn chimichurri red wine cider & wholegrain mustard beefy blue cheese béarnaise 'nduja butter bone marrow butter garlic butter	

(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.

EXPRESS LUNCH MENU

Available Mon – Sat, 12pm-4pm

1 Course £14 / 2 Course £18 / 3 Course £22

Available alongside our day & night menu

MAIN DISHES

Grilled smoky maple glazed cauliflower steak	14.95
Pommes Anna squash puree greens thyme & beetroot jus (ve)	
Cow & Sow burger	17.95
beef patty BBQ pulled pork burger sauce crispy onions frickle wild bun Koffmann's chips	
Chef's fish of the day	POA
fresh from day boats ask your server for today's dish	
Slow cooked pork belly	20.25
potato fondant squash puree greens pig's cheek cider & pork sauce house pork rind	
Butternut squash wellington	16.00
colcannon mash roast carrots thyme & Madeira jus (ve)	

SIDE DISHES

Koffmann's chips (ve)	4.95
add Cow & Sow dripping	
Chicory & green bean salad	5.25
blowtorched corn lamb's lettuce smoked French dressing (veo)	
Cheesy broccoli & leek gratin	6.95
parmesan crumb (v)	
Grilled baby gem	5.25
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	5.95
black garlic dip (v)	
House slaw	4.95
fennel cabbage onion carrot cider vinaigrette (ve)	
Seasonal greens	5.95
almond flakes (ve)	
Miso & chilli jam glazed Hispi cabbage	5.95
nutty toasted dukkah (ve)	
Three cheese mac & cheese (v)	4.95
add BBQ pulled pork	
Smoked bacon dauphinoise potatoes	5.95