

## SIGNATURE COCKTAILS

<b>Bellini</b>	9.50
peach or raspberry purée   Palladiano Durello spumante brut	
<b>Sow Punch</b>	9.50
Aluna coconut rum   pineapple   orange   cranberry	
<b>Bloody Mary</b>	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

<b>Cow &amp; Sow sharer</b>	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	
<b>Baby back ribs</b>	9.50
barbecue sauce   crispy onions	
<b>Mixed olives &amp; warm breads</b>	5.75
whipped butter   Fussels rapeseed oil   red onion marmalade   smoked sea salt (veo)	
<b>Spanish Padron peppers</b>	6.25
pangrattato (ve)	
<b>Poached &amp; charred pineapple</b>	4.95
sriracha spiced yoghurt (ve)	
<b>Crispy squid</b>	7.50
dill & black pepper mayonnaise	
<b>Grilled makerel fillet</b>	8.50
remoulade   chimichurri   avuga roe	
<b>House pork rinds</b>	3.95
spiced bramley apple sauce	
<b>Burnt ends</b>	6.75
bacon ketchup	
<b>Sticky pork belly</b>	6.75
soy   honey   sesame glaze	
<b>Chorizo sausage</b>	6.95
saffron aioli   crispy onions	
<b>Ox cheek &amp; cheddar croquettes</b>	6.95
roquito pepper ketchup	
<b>Beef bone marrow</b>	8.50
parmesan & crispy onion crumb   ciabatta	
red onion jam   smoked sea salt	

# SUNDAY MENU

FROM 12PM - 8PM

## THE MAIN EVENT

<b>Roast sirloin of beef</b>	23.00
35 day-aged	
<b>Maple galzed porchetta</b>	22.00
pork belly   pork neck   fennel seeds   chilli   rosemary thyme   garlic   lemon   white wine	
<b>Slow roast beef brisket</b>	20.00
cooked in red wine   garlic & rosemary	
<b>Castlemead chicken supreme</b>	19.00
gooked with garlic   lemon & thyme	
<b>The Cure</b>	28.00
beef sirloin   porchetta   beef brisket   chicken supreme	
<b>Butternut squash wellington (ve)</b>	15.00
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
maple glazed parsnip & carrots	or thyme & madeira gravy

## 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.

<b>Picanha (35 day aged)</b>	9.00/100g
Rump cap. Packed with deep, rich flavour	
<b>Tomahawk (35 day aged)</b>	9.50/100g
Ribeye on the bone. Well marbled, rich & buttery	
<b>Porterhouse (35 day aged)</b>	10.50/100g
Combining the tender filet mignon with the flavoursome New York strip	
<b>Chateaubriand (35 day aged)</b>	15.00/100g
Prized cut from the fillet. Deliciously soft & tender	

Single cuts available on request (subject to availability)

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

## SIDE DISHES

<b>Yorkshire pudding (v)</b>	1.00
<b>Koffmann's chips (ve)</b>	4.95
add Cow & Sow dripping	0.50
<b>Panache of vegetables (ve)</b>	3.95
<b>Rosemary &amp; garlic roast potatoes (ve)</b>	3.95
<b>Cauliflower cheese</b>	5.25
garlic crumb (v)	
<b>Crispy onion blossom</b> black garlic dip (v)	5.95
<b>Miso &amp; chilli jam glazed Hispi cabbage</b>	5.95
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.