

MENU 1 FESTIVE CELEBRATION

3 course | £52 pp

- Available for 2 – 20 ppl
- Pre-Book
- Pre-Order required

Start with a seasonal sharing board adequate for the table, followed by one of our festive main courses. Finish with a dessert of your choice.

SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets
honey & whole grain mustard

Smoky baby back ribs
barbecue sauce | crispy onions

Potted ox cheek
truffle butter

Goats cheese log
hazelnut crumb | apple gel (v)

Mixed olives & warm bread
whipped butter (veo)

Poached & charred pineapple
sriracha spiced yoghurt (ve)

MAINS

Slow braised beef en croute

caramelised pink rose onion | red wine jus | rosemary & beef fat roast potatoes | seasonal greens

Porchetta

mulled cider poached apple | bacon dauphinoise | carrot puree | sprouts & chestnuts | spiced cider jus

Sea bass fillet

pomme anna | braised leek | shallot | cauliflower puree | white wine lemon & avruga roe creamed sauce

Butternut squash wellington

hasselback potato | celeriac purée | greens | thyme & madeira jus (ve)

FROM THE CHOPHOUSE

Garnished with dressed watercress, served with a sauce or butter plus a side of your choice

Flat iron (35 day aged)
280g approx

Sirloin (35 day aged)
250g approx

Pork tomahawk
280g approx

Pork ribeye
280g approx

SAUCES & BUTTERS

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

SIDE DISHES

Koffman's chips (ve) | smoked bacon dauphinoise | beef fat roast potatoes (veo) | miso glazed hispi cabbage (ve) | smoked bacon & chestnut sprouts (veo) | garlic butter hasselback potatoes (ve) | cheesy broccoli & leek gratin (v)

DESSERTS

Boozy Christmas pudding
vanilla custard (v)

Baileys chocolate cake (v)

Spiced apple tarte tatin
vanilla ice cream (v)

Saffron poached pear
honeycomb | blackberry gel | white wine saffron gel | meringue (ve)

West country cheese board
apple | grapes | celery | apple cider chutney | artisan cheese crackers
(£3 supplement)

COW&SOW

MENU 2 FOR THE STEAK LOVERS

3 course | £59 pp

- Available for 6+ ppl
- Pre-book
- No pre-order required, except for vegetarians / vegans plus desserts, unless one option is chosen for the entire party.

SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets
honey & whole grain mustard

Smoky baby back ribs
barbecue sauce | crispy onions

Potted ox cheek
truffle butter

Goats cheese log
hazelnut crumb | apple gel (v)

Mixed olives & warm bread
whipped butter (veo)

Poached & charred pineapple
sriracha spiced yoghurt (ve)

MAINS

A selection of Picanha & Chateaubriand sharing cuts

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

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

Or, for the non-meat lovers...

Butternut squash wellington (ve)
Hasselback potato | celeriac purée | greens | thyme & madeira jus

DESSERTS

Boozy Christmas pudding (v)
vanilla custard

Saffron poached pear (ve)
honeycomb | blackberry gel | white wine saffron gel | meringue

Two cheese selection
served with grapes | apple | celery | apple cider chutney |
artisan cheese crackers

COW&SOW

MENU 3 THE EPITOME OF C&S STEAK

3 course | £69 pp

- Available for 6+ ppl
- Pre-book
- No pre-order required, except for vegetarians / vegans plus desserts, unless one option is chosen for the entire party.

SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets
honey & whole grain mustard

Smoky baby back ribs
barbecue sauce | crispy onions

Potted ox cheek
truffle butter

Goats cheese log
hazelnut crumb | apple gel (v)

Mixed olives & warm bread
whipped butter (veo)

Poached & charred pineapple
sriracha spiced yoghurt (ve)

MAINS

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 our chef's selection of house sauces, butters and sides for the table.

Or, for the non-meat lovers...

Butternut squash wellington (ve)
Hasselback potato | celeriac purée | greens | thyme & madeira jus

DESSERTS

Boozy Christmas pudding (v)
vanilla custard

Saffron poached pear (ve)
honeycomb | blackberry gel | white wine saffron gel | meringue

Two cheese selection
served with grapes | apple | celery | apple cider chutney |
artisan cheese crackers

