

COW & SOW



ASHTON GATE

# COW & SOW SHARER.

*for a minimum of 2 people*

## **COW & SOW SHARING BOARD** *for the table including...*

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

## **TO FOLLOW** *for the table...*

### **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

## **FOR THE NON-MEAT LOVERS** (pre-order only)

To start

### **Spanish Padrón peppers** (ve)

Pangrattato

To follow

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

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

(ve) - Vegan (veo) - May be made suitable for vegans

Please always inform us at the time of the reservation, and then to your server on the day, of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

COW & SOW



ASHTON GATE

# COW & SOW PREMIUM SHARER.

*for a minimum of 4 people*

## **COW & SOW SHARING BOARD** *for the table including...*

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

## **TO FOLLOW** *for the table...*

**A Selection of Picanha & Chateaubriand Sharing Cuts** (35 day aged)

*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

## **\*FOR THE NON-MEAT LOVERS** (pre-order only)

To start

**Spanish Padrón peppers** (ve)

Pangrattato

To follow

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

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

\*Package charged at Cow & Sow Sharer option

(ve) – Vegan (veo) – May be made suitable for vegans

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