

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. Each menu has a vegan option for each course. Please note that to ensure the best possible experience, we cannot mix and match these offerings.

We ask that you inform us within 48 hours of your arrival should you wish to dine from one of our Cow & Sow Set Menus. Pre orders and/or number of vegan diners would be required at least 48 hours in advance of the reservation.

Of course, we will always endeavour to accommodate your event at shorter notice. For a later reservation request please contact your preferred venue directly or our concierge, Anna.

Email: anna@thecowandsow.co.uk

Whatsapp Anna (Concierge): 07955 27 66 97

Telephone (Queen Square): 0117 472 55 55

Telephone (Clifton): 0117 235 63 58

Menu 1 - For the Cow & Sow Lovers

2 Course | £35

(Small Plate + Main)

3 Course | £39

(Including dessert)

- Available for 6 – 20 ppl
- Pre-Book
- Pre-Order required
48 hours in advance

Burnt ends

Bacon ketchup

Sticky pork belly

Soy | Honey | Sesame glaze

Spanish Padron peppers (ve)

Pangrattato

A choice of single cuts from the chophouse

Served with smoked bacon dauphinoise potatoes and seasonal greens

Pork ribeye 280g approx

Pork tomahawk 280g approx

Beef Sirloin (35 day aged) 250g 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

Sea Bass fillet

Pommes anna | Cauliflower puree | Braised leeks |
Béarnaise sauce | Chive oil

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

(ve) – Vegan

(veo) – Vegan option available

Menu 2 - The 2-course Experience

2 courses | £39 pp

- Available for 6+
- Pre-Book
- Number of vegans required
48 hours in advance

Cow and Sow Sharer

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)

Cow and Sow Vegan board for one (ve)

Spanish Padron peppers & pangrattato | Warm pain de campagne & rapeseed oil | Olives | Poached & charred pineapple

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)

For those who are not lovers of meat.

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

(ve) – Vegan

(veo) – Vegan option available

Menu 3 - For the Steak Lovers

3 courses | £59 pp

4 courses | £65 pp
(Add cheese)

- Available for 6+
- Pre-Book
- Number of vegans required
48 hours in advance

Cow and Sow Sharer

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)

Cow and Sow Vegan board for one (ve)

Spanish Padron peppers & pangrattato | Warm pain de campagne & rapeseed oil | Olives | Poached & charred pineapple

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)

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

(ve) – Vegan

(veo) – Vegan option available

Menu 4 - The Epitome of C&S Steak

3 courses | £69 pp

4 courses | £75 pp
(Add cheese)

- Available for 6+
- Pre-Book
- Number of vegans required
48 hours in advance

Cow and Sow Sharer

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)

Cow and Sow Vegan board for one (ve)

Spanish Padron peppers & pangrattato | Warm pain de campagne & rapeseed oil | Olives | Poached & charred pineapple

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)

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

(ve) – Vegan

(veo) – Vegan option available