

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 smoky baby back ribs potted ox cheek cocktail pigs in blankets poached & charred pineapple olives warm breads whipped butter	
Smoky baby back ribs	9.50
Barbecue sauce crispy onion	
Mixed olives & warm breads (veo)	5.75
Whipped butter Fussels rapeseed oil red onion marmalade smoked sea salt	
Goats cheese roll (v)	6.75
Hazelnut crumb apple gel	
Poached & charred pineapple (ve)	4.95
Sriracha spiced yoghurt	
Crispy squid	7.50
Dill & black pepper mayonnaise	
Grilled Mackerel fillet	8.50
Remoulade chimichurri avruga roe	
House pork rinds	3.95
Spiced bramley apple sauce	
Burnt ends	6.75
Bacon ketchup	
Sticky pork belly	6.75
Soy szeshuan lemongrass kaffir lime honey glaze	
Chorizo sausage	6.95
Saffron aioli crispy onions	
Potted ox cheek	6.95
Truffle butter fig bread crackers	
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 (ve)	14.95
Pommes Anna squash puree greens thyme & beetroot jus	
Cow & Sow burger	17.95
Beef patty BBQ pulled pork burger sauce crispy onions frizzle wild bun Koffmann's chips	
Sea bass fillet	POA
Pommes anna braised leek shallot cauliflower puree white wine lemon & avruga roe creamed sauce	
Porchetta	20.25
Mulled cider poached apple bacon dauphinoise carrot puree sprouts & chestnuts spiced cider jus	
Butternut squash wellington (ve)	16.00
Hasselback potato celariac puree greens thyme & madeira jus	

Side dishes.

Koffmann's chips (ve)	4.95
Add Cow & Sow dripping 0.50	
Smoked bacon & chestnut sprouts (veo)	5.25
Cheesy broccoli & leek gratin (v)	6.95
parmesan crumb	
Grilled baby gem (vo)	5.25
Chive crème fraiche bacon bits crispy onions	
Garlic butter Hasselback potato (v)	5.75
Crispy onion blossom (v)	5.95
black garlic dip	
House slaw (ve)	4.95
Fennel cabbage onion carrot cider vinaigrette	
Seasonal greens (ve)	5.95
Almond flakes	
Miso & chilli jam glazed Hispi cabbage (ve)	5.95
Nutty toasted dukkah	
Three cheese mac & cheese (v)	4.95
Add BBQ pulled pork 1.50	
Smoked bacon dauphinoise potatoes	5.95

COW & SOW

A new era of steakhouse.

Certified



Corporation

This company meets high standards of social and environmental impact.

