

Dessert menu.

Boozy Christmas pudding (v) Vanilla custard	7.25
Baileys chocolate cake (v)	8.25
Salted caramel tart (v) Honeycomb & vanilla ice cream	7.50
Saffron poached pear (ve) Honeycomb blackberry gel white wine saffron gel meringue	7.50
Spiced Apple tarte tatin (v) Vanilla ice cream	7.50
Affogato Vanilla ice cream Clifton Coffee espresso amaretti biscuit <i>Option to add a shot of Frangelico, Disaronno, or Kahlua</i>	5.50 £3.50

Cheese.

Godminster Cheddar Tunworth soft Oxford blue Driftwood goats Apple grapes celery apple cider chutney artisan cheese crackers	13.50
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Port.

	50ml	100ml
Zuccardi Malamado Fortified malbec Mendoza, Argentina	5.00	9.50
Krohn Ruby Douro, Portugal	4.50	8.30
Krohn Tawny Douro, Portugal	4.50	8.30

Cognac & brandy.

	25ml
Hennessy VS	4.10
Remy Martin VSOP	7.00
Hennessy XO	16.50

Dessert wines.

	50ml	100ml	Bottle
Palazzina Moscato d'Asti Vendemmia Tardiva Piemonte, Italy (ve,s)	5.20	8.70	28.50 (375ml)
Kardos Tundermese Late Harvest Tokaj, Hungary	5.70	9.20	38.00 (500ml)

After dinner drinks.

Espresso martini Espresso vodka Kahlua	10.00
Apple pie martini Vanilla vodka apple cinnamon	9.50
Old fashioned Bulliet bourbon bitters orange	9.50
Irish coffee Espresso cream Irish whisky	9.50
Baileys latte Espresso milk baileys	8.00

(v) Vegetarian (ve) Vegan
(veo) Vegan option available.

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.

COW & SOW

A new era of steakhouse.

Certified



Corporation

