

## Wine Club.

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### ENJOY WINE?

Make sure you make the most of our wine club.

#### MONDAYS

Enjoy any still wines from our list at half price or bring your own bottle for just £5 corkage.

#### BOTTLESHOP

Have a favourite wine on our list?

We can now offer our entire list at a reduced price to take home. Enjoy up to 60% off our list prices.

## Cow & Sow are proud to support Frank Water.

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**Frank Water Projects is a charity registered in England & Wales. No. 1121273**



Now offering draught filtered still & sparkling water, Cow & Sow are donating a proportion of the proceeds of our water sales. These proceeds will support those most in need of fresh water supply. Put simply, for every £12 raised, one person in need will have access to water for life.

**Unlimited refills of still or sparkling filtered water are charged at £2 per cover. Alternatively, filtered water can be made available and charged by the glass at £1.50.**

Read more about Frank Water on our Charity & Partnership page:



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.

## COCKTAILS

### Aperitifs.

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	<b>Bellini</b> <i>Choose between peach or raspberry</i> Palladiano Durello Spumante Brut, peach or raspberry purée	<b>9.50</b>
	<b>English Garden</b> Gin, St Germain Elderflower liqueur, fresh mint, cucumber, apple juice	<b>9.50</b>
	<b>House Royale</b> Palladiano Durello Spumante Brut, Chambord, cherry	<b>9.50</b>
	<b>Blackberry Bramble</b> Gin, lemon, blackberries, soda	<b>9.50</b>
	<b>Red Sangria</b> Red wine, triple sec, orange, cranberry, mixed fruits	<b>10.00</b>

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### Gin & Tonics.

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*All 50ml served with London Essence tonic, garnish*

	<b>Bartenders choice</b> Monkey 47, tonic, grapefruit peel, sage	<b>16.00</b>
	<b>The Bristolian</b> 6 O'clock London Dry, grapefruit, rosemary tonic	<b>12.50</b>
	<b>The Scot</b> Hendricks, tonic, cucumber ribbon	<b>12.50</b>
	<b>The Classic</b> Sipsmith London Dry, tonic, lemon	<b>12.50</b>
	<b>The Herbalist 0%</b> Seedlip Garden, grapefruit & rosemary tonic	<b>9.00</b>
	<b>The Taxi driver 0%</b> Salcombe London Light 'Midnight Sun', pomelo & pink pepper tonic, juniper berries, lime wheel	<b>10.50</b>

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## COCKTAILS

### The Cow & Sow signatures.

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	<b>Smoke on the Water</b> <span style="float: right;"><b>11.00</b></span>
	Mezcal, Cointreau, watermelon, hibiscus syrup, rosemary
	<b>Sow Punch</b> <span style="float: right;"><b>9.50</b></span>
	Aluna coconut rum, pineapple, orange, cranberry
	<b>Cow and Sour</b> <span style="float: right;"><b>10.50</b></span>
	Amaretto, bourbon, lemon juice, simple syrup, cherry, lemon wheel
	<b>Dirty Cow Martini</b> <span style="float: right;"><b>10.50</b></span>
	Black Cow vodka, dry vermouth, olive brine
	<b>Spicy Margarita</b> <span style="float: right;"><b>11.50</b></span>
	Blanco tequila, triple sec, lime, chilli
	<b>Apple Pie Martini</b> <span style="float: right;"><b>10.50</b></span>
	Vanilla vodka, apple, cinnamon, syrup
	<b>Cherry Sour</b> <span style="float: right;"><b>10.50</b></span>
	Gin, cherry liqueur, lemon juice, syrup
	<b>Gingerbread Martini</b> <span style="float: right;"><b>10.00</b></span>
	Vodka, Baileys, Kahlúa, gingerbread syrup
	<b>Blackberry Negroni</b> <span style="float: right;"><b>10.50</b></span>
	Gin, Campari, vermouth, blackberries
	<b>Brûléed Old Fashioned</b> <span style="float: right;"><b>12.50</b></span>
	Woodford reserve, creme de cacao, orange + chocolate bitters, burnt orange
	<b>Salted Caramel Espresso Martini</b> <span style="float: right;"><b>10.50</b></span>
	Vodka, coffee liqueur, espresso, syrup

### Alcohol-free cocktails.

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	<b>Mocktini</b> <span style="float: right;"><b>6.50</b></span>
	Passionfruit, pineapple, lime
	<b>Blackberry Nojito</b> <span style="float: right;"><b>6.50</b></span>
	Blackberry, mint, lime, syrup, soda
	<b>Bountini</b> <span style="float: right;"><b>7.50</b></span>
	Chocolate, toasted coconut
	<b>Tulip Club</b> <span style="float: right;"><b>6.50</b></span>
	Cranberry, raspberry, pineapple, lime, syrup
	<b>Virgin Pina Colada</b> <span style="float: right;"><b>6.50</b></span>
	Pineapple, coconut cream

## WINES

### Sparkling wines.

	125ml	Bottle
<b>Palladiano Durello Spumante Brut</b> Veneto, Italy (ve)	7.50	31.00
<b>Ceradello Prosecco Spumante Brut</b> Veneto, Italy (ve,o)	7.95	35.00
<b>Henners Brut</b> East Sussex, England (ve,s)		63.00
<b>Taittinger Brut Reserve</b> Champagne, France (ve)	12.00	65.00
<b>Taittinger Brut Rosé</b> Champagne, France (ve)		75.00
<b>Dom Perignon</b> Vintage Champagne, France (ve)		195.00

### White wines.

<b>COASTLINES &amp; RIVERS</b>	175ml	Bottle
<b>Vila Nova Vinho Verde</b> Portugal (ve)	8.80	31.50
<b>Cave de l'Ormarine 'Carte Noire'</b> <b>Picpoul de Pinet</b> Languedoc, France (s)	8.80	31.50
<b>Ontañón Tempranillo Blanco</b> Rioja, Spain (ve,s)	10.00	41.00
<b>La Huida Albariño</b> Rias Baixas, Spain		44.00
<b>Domaine du Pré Semelé Sancerre</b> Loire, France (s)		58.00
<b>A TOUCH OF OAK</b>	175ml	Bottle
<b>Shadow Point Chardonnay</b> San Bernabe, California (ve)	9.90	38.00
<b>Domaine de la Motte Chablis</b> <b>Premier Cru Vau-Ligneau</b> Burgandy, France		59.50

(ve) Vegan · (v) Vegetarian · (o) Organic · (s) Sustainable

Vintages listed are subject to variation, please check with your server

## WINES

### White wines. (continued)

**THE CLASSICS** 175ml Bottle

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**Prime Cuts White** 7.00 27.00  
Western Cape, South Africa

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**Mirabello Pinot Grigio** 7.80 29.50  
Venezie, Italy

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**La Battistina Gavi** 9.90 38.00  
Piemonte, Italy (ve,s)

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**The Myth of Motu Nui Sauvignon** 8.80 32.50  
Blanc - Aconcagua, Chile (ve)

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**Heaphy Sauvignon Blanc** 43.50  
Nelson, New Zealand (ve)

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**OFF THE BEATEN TRACK** 175ml Bottle

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**Henners Gardner Street** 50.00  
**Bacchus Chardonnay**  
East Sussex, England (ve,s)

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**Orange wine.** 175ml Bottle

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**Emiliana Animalia** 10.25 40.00  
Casablanca Valley, Chile (ve,o)

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**Rosé wines.** 175ml Bottle

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**Ancora Pinot Grigio Rosé** 7.20 28.00  
Lombardia, Italy (ve)

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**Vila Nova Vinho Verde Rosé** 8.90 32.00  
Vinho Verde, Portugal (ve)

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**Maison Boutinot Cuvée Edalise,** 10.00 39.00  
**Côtes de Provence Rosé**  
Provence, France (ve)

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## WINES

### Red wines.

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**MOUNTAINS & VOLCANOES** 175ml Bottle

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**Andes Peaks Merlot** 8.00 30.00  
Valle Central, Chile (ve)

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**Aliança Bairrada Reserva** 8.20 30.50  
**(Touriga Nacional, Tinta Roriz, Baga)**  
Bairrada, Portugal (ve)

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**Felline I Monili Primitivo** 39.50  
Puglia, Italy (ve)

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**Avamposti Ventura Pinot Nero** 10.00 41.00  
Piemonte, Italy (v,s)

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**Château Maucoil** 71.50  
**Châteauneuf-du-Pape Tradition Rouge**  
Rhône, France (ve,o)

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**TRADITIONAL HEARTLANDS** 175ml Bottle

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**Boutinot 'Les Coteaux'** 34.00  
**Côtes du Rhône Villages**  
Rhône, France (ve)

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**Les Pivoines, Beaujolais Villages** 9.55 37.50  
Beaujolais, France (ve)

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**Ontañón Rioja Crianza** 10.10 41.50  
Rioja, Spain (ve,s)

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**Château de Luc AOP Corbières** 44.50  
Corbières, France (ve,o,s)

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**Rippa Dorii Ribera del Duero** 10.85 45.50  
Crianza Ribera Del Duero, Spain

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**Quinta dos Murças Minas** 45.00  
Douro, Portugal

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**Clos de la Cure, Saint-Émilion** 60.50  
**Grand Cru**  
Bordeaux, France (v)

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**Poderi Colla Drago, Nebbiolo d'Alba** 64.50  
Piemonte, Italy (v)

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## WINES

### Red wines. (continued)

**FINE AND RARE** 175ml Bottle

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**Domaine du Montillet, 'Cuvée du Papy',  
Saint-Joseph Rouge** 79.00

Rhône, France

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**Château Tayac, Margaux** 88.00

Bordeaux, France

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**Clos 56, Pomerol** 140.00

Bordeaux, France (ve)

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**A BRAVE NEW WORLD** 175ml Bottle

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**Prime Cuts Red** 7.00 27.00

Western Cape, South Africa (ve)

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**Novas Gran Reserva Carmenère** 9.50 37.00

Valle del Cacha, Chile (ve,o,s)

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**Smalltown Vineyards** 10.50 42.50

**The Black Craft Shiraz**

Barossa Valley, Australia

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**Cline Cellars 'Old Vine' Zinfandel** 45.50

Lodi, California (ve)

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**Alpha Box & Dice 'Mistress' Touriga** 57.50

**Nacional Tempranillo Carignan**

Adelaide Hills, Australia (ve)

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**THE MALBECS** 175ml Bottle

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**Cow & Sow Malbec Cabernet Franc** 9.75 39.00

Coastal Region, South Africa (ve,s)

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**Bressia Monteagrello Malbec** 54.50

Mendoza, Argentina (ve)

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**Cadus Finca Las Torcazas** 83.00

**Single Vineyard Malbec**

Mendoza, Argentina (ve)

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## WINES

### Dessert wines.

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

### Port.

	50ml	100ml
<b>Zuccardi Malamado Fortified Malbec</b> Mendoza, Argentina	<b>5.00</b>	<b>9.50</b>
<b>Krohn Ruby</b> Douro, Portugal	<b>4.50</b>	<b>8.30</b>
<b>Krohn Tawny</b> Douro, Portugal	<b>4.50</b>	<b>8.30</b>



## SPIRITS

### **Vodka.** 25ml

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Titos 3.70

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Black Cow 4.00

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Belvedere 5.00

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### **Gin.**

LONDON DRY GINS 25ml

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Bombay Sapphire 3.70

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Salcombe 5.35

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Sipsmith 5.00

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Hendricks 5.60

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6 O'clock 5.60

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No3 London dry gin 5.60

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Monkey 47 7.10

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ALTERNATIVE GINS 25ml

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Tarquins Rhubarb and Raspberry 5.60

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Sipsmith Orange 5.60

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Sipsmith Lemon 5.60

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Salcombe Rose 5.60

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### **Rum.** 25ml

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Havanna Especial 3.90

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Havanna 3yr old 3.90

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Havanna 7yr old 4.10

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Goslings Black seal 4.00

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Kraken Spiced 4.00

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Aluna Coconut rum 4.00

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Don Papa 6.00

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Ron Zacapa 23yr old 12.50

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## SPIRITS

### **Whiskey & Bourbon.** 25ml

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Bulliet bourbon	4.95
Jack Daniels	4.00
Woodford reserve	5.25
Jamesons Irish Whisky	3.80
Wild Turkey Bourbon	5.20

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### **Scotch Whiskey.** 25ml

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Glenmorangie 10yr	5.60
Laphroaig 10yr	5.60
Dalwhinnie 15yr	7.00
Oban 14yr	8.50
Lagavulin 16yr	10.50
Macallan 18yr	21.00

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### **Tequila & Mezcal.** 25ml

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Jose Cuervo silver	4.10
Herradura anejo	5.85
Fortlenza blanco	8.10
Monte Alban mezcal	6.60
QuiquiquiRiqui Mezcal	7.20

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### **Cognac & Brandy.** 25ml

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Hennesey VS	4.10
Remy Martin VSOP	7.00
Hennesey XO	16.50

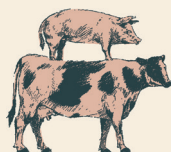
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## BEER & CIDER

<b>Draught.</b>	Pint	Half
<b>Cow &amp; Sow Pilsner</b> 4%	<b>6.00</b>	<b>3.00</b>
<b>Korev Cornish Lager</b> 4.8%	<b>6.40</b>	<b>3.20</b>
<b>Bath Gem</b> Amber ale 4.1%	<b>5.80</b>	<b>2.90</b>
<b>Orchard Pig Reveller</b> 4.5% Medium sparkling cider	<b>5.40</b>	<b>2.70</b>

## Bottles.

<b>Estrella Galicia</b> 330ml 4.7%	<b>5.00</b>
<b>Estrella Galicia Gluten Free</b> 330ml 5.5%	<b>5.50</b>
<b>Tribute Cornish Pale Ale</b> 500ml 4.2%	<b>5.70</b>
<b>Lucky Saint Alcohol Free</b> 330ml	<b>4.95</b>
<b>Orchard Pig Truffler</b> Dry sparkling cider 500ml 6.0%	<b>6.80</b>



<b>Cow &amp; Sow in a can.</b>	<b>440ml</b>
<b>Craft Lager</b> 5%	<b>6.00</b>
<b>Pale Ale</b> 4%	<b>6.00</b>
<b>Blood Orange IPA</b> 4.7%	<b>6.00</b>

## SOFT DRINKS

<b>Coca Cola</b> 330ml bottle	3.40
<b>Diet Coca Cola</b> 330ml bottle	3.40
<b>Bottlegreen Elderflower Presse</b> 330ml bottle	3.40
<b>Raspberry Lemonade</b> by the glass	3.00
<b>London Essence</b> 200ml bottles	2.60
Indian tonic	
Grapefruit and rosemary tonic	
Pomelo and pink pepper tonic	
Ginger beer	
Ginger ale	
<b>Selection of juices</b>	2.60

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