

Cocktails.

Bellini	9.50
Peach or raspberry purée Palladiano Durello spumante brut	
Sow Punch	9.50
Aluna coconut rum pineapple orange cranberry	
Cow & 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	

Sunday menu.

FROM 12PM – 8PM

The main event.

Roast sirloin of beef	23.00
35 day-aged	
Maple glazed porchetta	22.00
Pork belly pork neck seasonal herbs and spices	
Slow roast beef brisket	20.00
Cooked in red wine garlic & rosemary	
Castlemead chicken supreme	19.00
Cooked with garlic lemon & thyme	
The Cure	28.00
Beef sirloin porchetta beef brisket chicken supreme	
Butternut squash wellington (ve)	15.00
Thyme & madeira gravy	

All Sunday Roasts are served with:

Yorkshire pudding
Rosemary & garlic roast potato
Spiced red cabbage
Maple glazed parsnip & carrots
Buttered seasonal greens
Butternut squash purée
Rich bone marrow & beef gravy or thyme & madeira gravy

Sharers from the Chophouse.

Brushed with garlic, thyme and rosemary butter.

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	

Single cuts available on request (subject to availability)

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	

Side dishes.

Yorkshire pudding (v)	1.00
Koffmann's chips (ve)	4.95
Add Cow & Sow dripping 0.50	
Panache of vegetables (ve)	3.95
Rosemary & garlic roast potatoes (ve)	3.95
Cauliflower cheese (v)	4.95
Garlic crumb	
Crispy onion blossom (v)	5.95
Black garlic dip	
Miso & chilli jam glazed Hispi cabbage (ve)	5.95
Nutty toasted dukkah	

(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.

COW & SOW

A new era of steakhouse.

Certified



Corporation

This company meets high standards of social and environmental impact.

