

Cocktails.

Bellini	9.75
Peach or raspberry purée Palladiano Durello spumante brut	
Sow Punch	10.00
Aluna coconut rum pineapple orange cranberry	
Cow & Sour	11.00
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 baby chorizo burnt ends poached & charred pineapple olives warm breads whipped butter	
Smoky baby back ribs	9.50
Barbecue sauce crispy onion	
Mixed olives & warm breads (veo)	5.95
Whipped butter Fussels rapeseed oil red onion marmalade smoked sea salt	
Padron peppers (ve)	6.75
Red grapes smoked paprika crumb grape ajo blanco	
Poached & charred pineapple (ve)	5.25
Sriracha spiced yoghurt	
Crispy squid	7.75
Dill & black pepper mayonnaise	
Grilled Red Mullet fillet	8.50
Beetroot mousse beetroot slaw extra virgin rapeseed oil	
House pork rinds	4.25
Spiced bramley apple sauce	
Burnt ends	6.95
Bacon ketchup	
Sticky pork belly	6.75
Soy szechuan lemongrass kaffir lime honey glaze	
Chorizo sausage	6.95
Saffron aioli crispy onions	
Red wine braised Ox cheek	6.95
Brioche toast bearnaise	
Beef bone marrow	8.95
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	22.00
Sirloin (35 day aged) 250g approx	26.75
Ribeye (35 day aged) 280g approx	31.50
Fillet (35 day aged) 170g approx	33.00
Pork ribeye 280g approx	18.50
Pork tomahawk 280g approx	22.00

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)	9.50/100g
Rump cap. Packed with deep, rich flavour	
Tomahawk (35 day aged)	10.00/100g
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 – FRI 12PM – 4PM

1 Course £14 | 2 Course £19 | 3 Course £23

Available alongside our day & night menu.

Main dishes.

Smoky maple glazed cauliflower (ve)	16.50
Pommes anna squash puree beetroot slaw beetroot mousse chive oil	
Cow & Sow burger	17.95
Beef patty BBQ pulled pork burger sauce crispy onions frizzle wild bun Koffmann's chips	
Day boat market fish from Brixham	POA
Chefs' choice of garnish	
12 hour slow cooked pork belly	20.25
Mulled cider apple butter fondant potato squash puree seasonal greens pork & mulled cider sauce	
Butternut squash wellington (ve)	16.50
Hasselback potato celariac puree greens thyme & madeira jus	

Side dishes.

Koffmann's chips (ve)	5.25
Add Cow & Sow dripping 0.50	
Buttered sprouts (veo) Savoy bacon chestnuts	5.75
Cheesy broccoli & leek gratin (v) Parmesan crumb	6.95
Grilled baby gem (vo)	5.25
Chive crème fraiche bacon bits crispy onions	
Hasselback potato (ve)	5.75
Garlic butter smoked paprika crumb	
Crispy onion blossom (ve) Black garlic dip	5.95
House slaw (ve)	4.95
Fennel cabbage onion carrot cider vinaigrette	
Seasonal greens (ve) Garlic herb & almond butter	5.95
Miso & chilli jam glazed Hispi cabbage (ve)	5.95
Nutty toasted dukkah	
Four cheese mac & cheese (v)	5.25
Parmesan & garlic crumb	
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.

