

# Dessert menu.

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<b>Baileys chocolate cremeux   coffee ganache (v)</b>	<b>8.50</b>
Smoked almonds   cherry gel   white chocolate crumb   almond sugar shard	
<b>Salted caramel tart (v)</b>	<b>7.50</b>
Honeycomb & vanilla ice cream	
<b>Poached pear (ve)</b>	<b>7.25</b>
Honeycomb   blackberry   saffron gel   meringue crumb	
<b>Winter apple tarte tatin (v)</b>	<b>7.75</b>
Spiced caramel sauce   vanilla ice cream	
<b>Affogato</b>	<b>5.50</b>
Vanilla ice cream   Clifton Coffee espresso   amaretti biscuit	
<i>Option to add a shot of Frangelico, Disaronno, or Kahlua</i>	<b>£3.50</b>

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## Port.

	50ml	100ml
<b>Zuccardi Malamado Fortified malbec</b>	<b>5.00</b>	<b>9.50</b>
Mendoza, Argentina		
<b>Krohn Ruby</b>	<b>4.75</b>	<b>8.70</b>
Douro, Portugal		
<b>Krohn Tawny</b>	<b>4.75</b>	<b>8.70</b>
Douro, Portugal		

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## Cognac & brandy.

	25ml
<b>Hennessy VS</b>	<b>4.20</b>
<b>Remy Martin VSOP</b>	<b>7.10</b>
<b>Hennessy XO</b>	<b>16.50</b>

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## Dessert wines.

	50ml	100ml	Bottle
<b>Palazzina Moscato d'Asti</b>	<b>5.80</b>	<b>9.35</b>	<b>30.00</b>
<b>Vendemmia Tardiva</b>			<b>(375ml)</b>
Piemonte, Italy (ve,s)			
<b>Kardos Tundermese Late Harvest</b>	<b>6.20</b>	<b>10.00</b>	<b>40.00</b>
Tokaj, Hungary (500ml)			

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## After dinner drinks.

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<b>Salted Caramel Espresso Martini</b>	<b>11.00</b>
Vodka   coffee liqueur   espresso   syrup	
<b>Apple pie martini</b>	<b>11.00</b>
Vanilla vodka   apple   cinnamon	
<b>Brûléed Old Fashioned</b>	<b>13.00</b>
Woodford reserve   creme de cacao   orange & chocolate bitters   burnt orange	
<b>Irish coffee</b>	<b>9.50</b>
Espresso   cream   Irish whisky	
<b>Baileys latte</b>	<b>8.00</b>
Espresso   milk   baileys	

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(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

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