

## Cocktails.

<b>Bellini</b>	<b>9.75</b>
Peach or raspberry purée   Palladiano Durello spumante brut	
<b>Sow Punch</b>	<b>10.00</b>
Aluna coconut rum   pineapple   orange   cranberry	
<b>Cow &amp; Sour</b>	<b>11.00</b>
Amaretto   101 bourbon   lemon juice   simple syrup   cherry   lemon	

## Sharer & small plates.

Perfect for sharing. We recommend 1 to 2 plates per person.

<b>Cow &amp; Sow sharer</b>	<b>19.95</b>
Salt & pepper pork rinds   smoky baby back ribs   baby chorizo   burnt ends   poached & charred pineapple   olives   warm breads   whipped butter	
<b>Smoky baby back ribs</b>	<b>9.50</b>
Barbecue sauce   crispy onion	
<b>Mixed olives &amp; breads (veo)</b>	<b>5.95</b>
Whipped butter   Fussels rapeseed oil   red onion   marmalade   smoked sea salt	
<b>Padron peppers (ve)</b>	<b>6.75</b>
Red grapes   smoked paprika crumb   grape ajo blanco	
<b>Poached &amp; charred pineapple (ve)</b>	<b>5.25</b>
Sriracha spiced yoghurt	
<b>Crispy squid</b>	<b>7.75</b>
Dill & black pepper mayonnaise	
<b>Grilled Red Mullet fillet</b>	<b>8.50</b>
Beetroot mousse   beetroot slaw   extra virgin rapeseed oil	
<b>House pork rinds</b>	<b>4.25</b>
Spiced bramley apple sauce	
<b>Burnt ends</b>	<b>6.95</b>
Bacon ketchup	
<b>Sticky pork belly</b>	<b>6.75</b>
Soy   szechuan   lemongrass   kaffir lime   honey glaze	
<b>Chorizo sausage</b>	<b>6.95</b>
Saffron aioli   crispy onions	
<b>Beef bone marrow</b>	<b>8.95</b>
Parmesan & crispy onion crumb   ciabatta   red onion jam   smoked sea salt	

# Sunday menu.

FROM 12PM – 8PM

## The main event.

<b>35 day-aged sirloin of beef</b>	<b>25.00</b>
Roasted with garlic & rosemary	
<b>Slow roast porchetta</b>	<b>24.00</b>
Pork belly   pork neck   seasonal herbs & spices	
<b>Slow braised beef brisket</b>	<b>23.00</b>
Cooked in red wine   rosemary   garlic	
<b>Grilled chicken supreme</b>	<b>22.00</b>
Marinated in garlic   lemon   thyme	
<b>The Cure</b>	<b>29.00</b>
Beef sirloin   porchetta   beef brisket   chicken supreme	
<b>Butternut squash wellington (ve)</b>	<b>20.00</b>
Thyme & madeira jus   wild mushroom duxelles   baby spinach   butternut squash	

### All Sunday Roasts are served with:

Yorkshire pudding (v, veo)
Roast potatoes in garlic & rosemary (ve)
Spiced red cabbage (ve)
Roast parsnips with thyme & maple syrup (ve)
Roast carrots with fennel seeds & maple syrup (ve)
Garlic & lemon buttered seasonal greens (ve)
Butternut squash & thyme puree (ve)
Rich red wine & beef gravy

SUNDAY ROAST

SUNDAY ROAST

## 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.

<b>Picanha (35 day aged)</b>	<b>9.50/100g</b>
Rump cap. Packed with deep, rich flavour	
<b>Tomahawk (35 day aged)</b>	<b>10.00/100g</b>
Ribeye on the bone. Well marbled, rich & buttery	
<b>Porterhouse (35 day aged)</b>	<b>10.50/100g</b>
Combining the tender filet mignon with the flavoursome New York strip	
<b>Chateaubriand (35 day aged)</b>	<b>15.00/100g</b>
Prized cut from the fillet. Deliciously soft & tender	

Single cuts available on request (subject to availability)

<b>Additional Sauces &amp; Butters</b>	<b>3.95</b>
Green & pink peppercorn   chimichurri   red wine   cider & wholegrain mustard   beefy blue cheese   béarnaise   'nduja butter   bone marrow butter   garlic butter	

## Side dishes.

<b>Yorkshire pudding (v, veo)</b>	<b>1.00</b>
<b>Koffmann's chips (ve)</b>	<b>5.45</b>
Add Cow & Sow dripping 0.50	
<b>Sunday roast mixed vegetables (ve)</b>	<b>4.95</b>
<b>Roast potatoes in garlic &amp; rosemary (ve)</b>	<b>4.95</b>
<b>Four cheese cauliflower cheese (v)</b>	<b>6.95</b>
Parmesan & garlic crumb	
<b>Crispy onion blossom (v)</b>	<b>6.95</b>
Black garlic dip	
<b>Miso &amp; chilli jam glazed Hispi cabbage (ve)</b>	<b>5.95</b>
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.

