

Festive Menus

Experience the festive spirit of Christmas 2025 with Cow & Sow

This year we have developed 3 menu options from; our classic pre-order 3 course festive menu to our famous sharing steaks.

These offerings will enable us to accommodate parties of all sizes and have been developed to make your life simpler with menus 2 & 3 not requiring full pre-orders.

Our team will ensure that your experience with us is one to remember and can arrange pre-ordered arrival drinks or wine on the table. Don't forget, we now have our eagerly awaited Cow & Sow malbec on the list, ideal for a festive celebration.

These menus are available from Monday to Saturday.
Starting Monday 24th November until Wednesday 24th December.

Looking for a private or semi-private dining experience?

Our Clifton venue has perfect spaces for groups of all sizes with a Chefs Table for 8 guests, Mezzanine for up to 45 guests, or the Whole Restaurant across 3-levels for up to 66 guests.

Our Queen Square venue can accommodate up to 64 guests across the whole restaurant.

Our Birmingham venue has a semi-private area at the rear of the restaurant for up to 40 guests, including a large 12-seater dining table. Whilst the front of the restaurant can accommodate up to 36 guests with added space for drinks receptions too.

Bookings

Festive bookings are now open and our team of Christmas Co-Ordinators would be delighted to discuss your enquiry. Please get in touch on bookings@cowandsow.co.uk.

MENU 1 FESTIVE CELEBRATION

3 course | £55 pp

4 course | £65 pp

Add pork rinds & a glass of
fizz on arrival for the table

- Available for 2 – 20 ppl
- Pre-Book
- Pre-Order required

A choice of seasonal starters,
followed by one of our festive
main courses. Finish with a
dessert of your choice.

Add Cow & Sow Malbec to
your pre order £42 per bottle
(Pre order price only)

STARTERS

Gin cured salmon tartare
gribiche sauce

Grilled oyster mushroom
& chestnut bruschetta

wild mushroom ketchup | pickled
walnuts | whipped vegan feta (vg)

Sow terrine

Sausage | pancetta | earl grey soaked
prunes

Braised beef short rib

red wine sauce | pickled radish |
fresh horseradish

MAINS

Pan fried hake with a chimichurri crumb

chorizo & bean cassoulet

Celeriac steak in leek ash

Chantenay carrots | roast potatoes | shallot purée | wild mushroom sauce (vg)

Slow roast pork belly

truffle mash | grilled savoy | burned apple gel | black pudding | pork sauce

Sherry braised brisket

potato fondant | turnip & horseradish purée | Crispy kale & sherry jus

Beef fillet (supplement £10)

Roscoff onion | roast garlic buttery mash | sautéed wild mushroom |
Madeira sauce

FROM THE CHOPHOUSE

Garnished with dressed watercress, served with a sauce or butter
plus a side of your choice

Flat iron

280g approx

Sirloin

250g approx

Pork tomahawk

280g approx

Pork ribeye

280g approx

SAUCES & BUTTERS

green & pink peppercorn | chimichurri | red wine | cider & wholegrain mustard |
beefy blue cheese | aerated béarnaise | truffle butter | bone marrow butter | garlic
butter

SIDE DISHES

Koffman's chips with chimichurri salt (ve) | smoked bacon dauphinoise potatoes |
gratinated chicory with cheddar | crispy parsnips with cranberry ketchup |
roast savoy cabbage with bacon and chestnut butter | pigs in blankets with honey &
wholegrain mustard | four cheese mac & cheese (v) | Garlic & rosemary roast potatoes

DESSERTS

Vanilla Crème brûlée

boozy orange compote | blood orange |
spiced biscuits (v)

Dark chocolate mousse

cranberry compote | pecan praline (vg)

Winter crumble

vanilla ice cream | Brandy whipped
cream (v)

West country cheese board

3 cheeses | grapes | chutney | celery |
crackers (v) (supplement £7)

COW&SOW

MENU 2 FOR THE STEAK LOVERS

3 course | £65 pp

4 course | £75 pp

Add pork rinds & a glass of
fizz on arrival for the table

- Available for 4+ ppl
- Pre-book
- Minimal pre-order
required for vegetarians /
vegans plus desserts, unless
one option is chosen for the
entire party.

Add Cow & Sow Malbec to
your pre order £42 per bottle
(Pre order price only)

SHARING BOARD FOR THE TABLE including...

Pigs in blankets

honey & wholegrain mustard

Red wine poached chorizo

saffron aioli | chives

Burnt ends

dripping | maple syrup | bacon ketchup

Marinated Nocellara &
Kalamata olives (ve)

Poached & charred pineapple

sriracha spiced yoghurt (ve)

MAINS

A selection of Picanha & Chateaubriand sharing cuts

*Enjoy the rump cap, full of deep rich flavour, alongside a prized cut
from the fillet, deliciously soft and tender.*

Served medium-rare with our chef's selection of house sauces,
butters and sides for the table.

Or, for the non-meat lovers...

Celeriac steak in leek ash (vg)

Chantenay carrots | roast potatoes | shallot purée | wild mushroom sauce

DESSERTS

Vanilla Crème brûlée

boozy orange compote | blood orange |
spiced biscuits (v)

Dark chocolate mousse

cranberry compote | pecan praline (vg)

Winter crumble

vanilla ice cream | Brandy whipped
cream (v)

West country cheese board

3 cheeses | grapes | chutney | celery |
crackers (v) (supplement £7)

COW&SOW

MENU 3 THE EPITOME OF C&S STEAK

3 course | £75 pp

4 course | £85 pp

Add pork rinds & a glass of
fizz on arrival for the table

- Available for 4+ ppl
- Pre-book
- Minimal pre-order
required for vegetarians /
vegans plus desserts, unless
one option is chosen for the
entire party.

Add Cow & Sow Malbec to
your pre order £42 per bottle
(Pre order price only)

SHARING BOARD FOR THE TABLE including...

Pigs in blankets

honey & wholegrain mustard

Red wine poached chorizo

saffron aioli | chives

Burnt ends

dripping | maple syrup | bacon ketchup

Marinated Nocellara &
Kalamata olives (ve)

Poached & charred pineapple

sriracha spiced yoghurt (ve)

MAINS

A selection of Tomahawk & Porterhouse sharing cuts

*Enjoy the ribeye on the bone, well marbled, rich & buttery, alongside the
tender filet mignon & New York strip.*

Served medium-rare with our chef's selection of house sauces,
butters and sides for the table.

Or, for the non-meat lovers...

Celeriac steak in leek ash (vg)

Chantenay carrots | roast potatoes | shallot purée | wild mushroom sauce

DESSERTS

Vanilla Crème brûlée

boozy orange compote | blood orange |
spiced biscuits (v)

Dark chocolate mousse

cranberry compote | pecan praline (vg)

Winter crumble

vanilla ice cream | Brandy whipped
cream (v)

West country cheese board

3 cheeses | grapes | chutney | celery |
crackers (v) (supplement £7)