Festive day & night.

Available for up to 12 people
no pre-order required

While you wait.

Pork, sage & onion croquettes 5.50

Nocellara olives (veo) 6.50
burnt orange & rosemary | local bread | whipped butter

Warm house pork rinds winter apple sauce 5.50

Roasted Padron peppers (ve) 5.50
cranberry | whipped yoghurt

Sharer & small plates.

Cow & Sow sharer 22.00
pigs in blankets | smoky maple glazed brisket | pork, sage & onion croquettes | sticky pork belly | black garlic & truffle mushroom tartlets | marinated olives

Pigs in blankets honey & mustard glaze 7.50

Pearl barley risotto (ve) pear & walnut 12.50

Sticky pork belly house ketchup 8.25

Black garlic & truffle mushroom tartlet (ve) 9.00
Kitchen Farm salad

Crispy squid lemon & lime aioli 8.00

Smoky maple glazed brisket BBQ sauce 7.95

Charred garlic & chilli tiger prawns 12.50

Port braised beef shin 12.50
horseradish espuma | parsnip crisps

Our beef.

Black Angus
grass-fed on family farms, Wiltshire & Midlands, UK

Olive-fed English Wagyu LIMITED AVAILABILITY
by Roy & family of Scurf Dyke Farm, Yorkshire, UK

single cuts served with a sauce or butter of your choice

	Angus	*Wagyu*
Sirloin 250g	32.00	60.00
Ribeye 280g	34.00	65.00
Fillet 200g	35.00	
Flat iron 280g	26.00	

Sauces & butters. 3.25
green & pink peppercorn | chimichurri | red wine & marrow | C&S hot & smoky sauce | wholegrain mustard & honey | garlic butter beefy blue cheese | bone marrow butter | aerated béarnaise

Big cuts to share.

medium-rare or medium, with two sauces plus two sides of your choice. Ask your server for today's available Angus weights

Picanha *Angus* 10.00 /100g
rump cap. Packed with deep, rich flavour *Wagyu* 90.00 450g

Tomahawk *Angus* 12.00 /100g
ribeye on the bone. Well marbled, rich & buttery

Porterhouse *Angus* 11.00 /100g
combining the tender filet mignon with the flavoursome New York strip

Chateaubriand *Angus* 15.50 /100g
prized cut from the fillet. Deliciously soft & tender *Wagyu* 110.00 450g

Our pork.

Pork rib end chop 300g 22.00
served with a sauce or butter of your choice

Roast porchetta 17.95
in a Wild bun | burnt apple sauce | black garlic mayonnaise | house slaw | chimi-salted Koffmann's chips

Cider braised pork belly 22.50
winter spiced apple | butternut squash | crispy sprouts

Salt baked beetroot pithivier (ve) 20.95
black garlic & wild mushroom jus | kitchen farm greens

Chargrilled hake fillet 28.00
roasted cauliflower | beurre noisette | hazelnut

Sides.

Koffmann's chips (ve) chimichurri salt 5.95
add Cow & Sow dripping 0.50

Crispy onion blossom (v) black garlic mayo 7.25

Three cheese mac & cheese (v) 6.95
add smoky maple glazed brisket 2.00

Winter farm vegetables (ve) 6.95

Crispy parsnips (ve) cranberry ketchup 7.25

Fire roasted Hispi cabbage (ve) 7.25
roast chestnut & garlic butter

Truffle & Parmesan crispy potato terrine (v) 7.25
chive aioli

Dirty mash chive crème fraiche | cheddar | bacon 7.25

Beef fat & maple glazed carrots 6.95
whipped goats cheese | pistachio

Cauliflower cheese (v) sage crumb 7.25

(v) Vegetarian (ve) Vegan (vo) Vegetarian option available (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

We are a Certified B Corporation.

Cow & Sow became a Certified B Corporation in October 2024, a huge hard-won milestone for our small family business.

We pledge to balance purpose and profit, aiming to surpass the highest standards of social and environmental performance, accountability, and transparency and committing to a more inclusive, equitable and regenerative way of doing business as a force for good.

Here's a snippet of some of the things we've been doing at Cow & Sow:

People.

We LOVE our people and want to share our purpose and progress with them, so we've issued shares in our beloved Cow & Sow. Birthdays are special so we always celebrate by having the day off! If you stay with us (as most do) our brilliant people get a full month paid sabbatical after 5 years.

Planet.

We CARE for the planet that looks after our produce, (especially on our farm) we want it to be healthy. By tracking our carbon output, we can reduce our footprint year on year and mitigate our emissions through the transformation of waste into renewable energy sources and through afforestation in abandoned farmland.

Community.

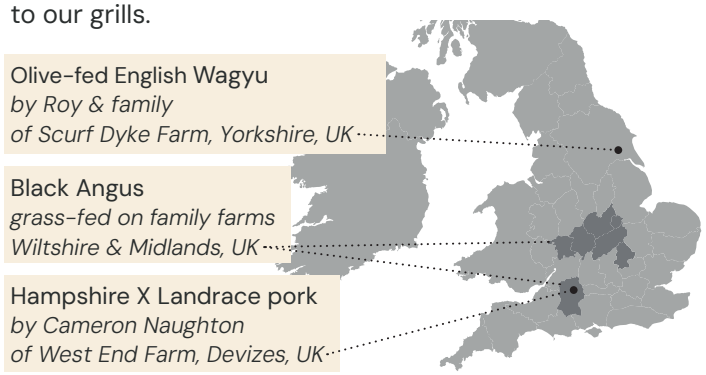
Throughout the year we support numerous charities and we even pay our team members if they take a day off to fundraise or volunteer. We are proud to donate to those charities close to the hearts and minds of our loyal customers. Fareshare South West and LoveBrum are just two of our charitable partners.

Certified B Corporation

A discretionary optional service charge of 10% will be added to your bill.

Our Beef & Pork provenance.

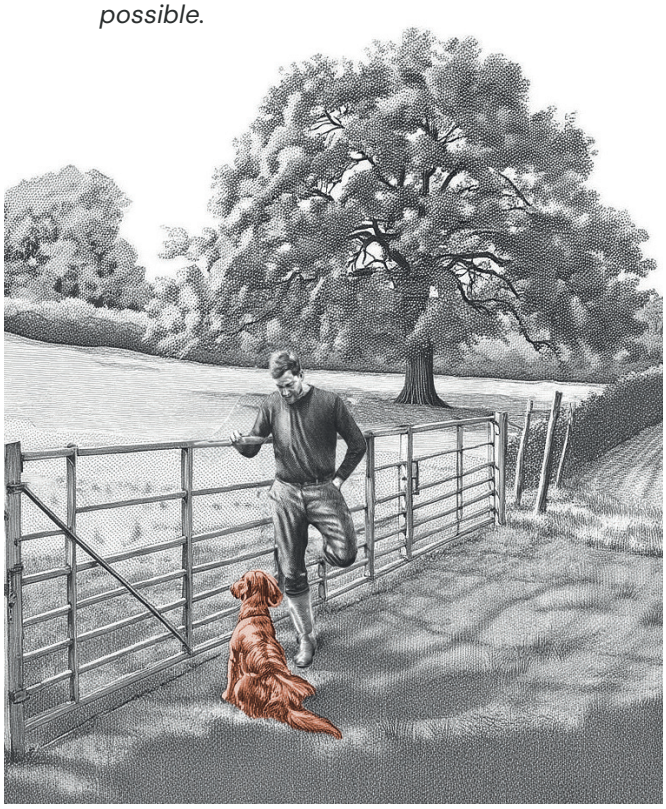
We are proud to support and work with UK farmers to bring some of this country's finest beef and pork cuts to our grills.



Kitchen Farm | Grassland to grill.

2025 saw the acquisition of our Kitchen Farm, a 7 acre plot southwest of Bristol. Our brilliant Head Grower, Amanda, formerly of the National Trust, can be found sowing the seeds to allow us to bring fresh produce directly from our land to our kitchens.

Denotes we endeavour to source the entirety of the dish or garnish from our own farm when possible.



Mark Warburton (founder) with his beloved Cocker Spaniel, Charlie, on our Kitchen Farm.