



DISH DU JOUR

MONDAY - THURSDAY 12-3.30PM & 6-7.30PM
FRIDAY 12-7.30PM

ONLY AVAILABLE IN THE SALOON BAR — 14

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Lobscouse

WEDNESDAY

Irish Stew

THURSDAY

Welsh Cawl

FRIDAY

Fish Pie

AFTER 7.30PM — 19

SHELLFISH

Six English Rock Oysters 18 Six Irish Rock Oysters 15
Six French Rock Oysters 23

Six Oyster Tasting Plate — 22

Winkles & Whelks 8
Half Pint / One Pint Prawns, Mayonnaise 7.5 / 12
Dressed Portland Crab, Rocket, Mayonnaise 17
Whole Cracked Dorset Crab, Mayonnaise 26

THE COW SPECIAL

Six English Rock Oysters & Pint Guinness or gls House Wine 20

SMALL SEAFOOD PLATTER 57 DELUXE SEAFOOD PLATTER 89

Eight English Rock Oysters Dozen English Rock Oyster
Eight French Rock Oysters Eight French Rock Oysters
Half Pint of Prawns One Pint of Prawns
Winkles & Whelks Winkles & Whelks
Whole Cracked Crab Whole Cracked Crab

TODAY'S MENU

STARTERS

- Soup of the Day 8
- Pâté de la Maison, Cornichons, Grilled Sourdough 12
- Grilled Goat's Cheese, Courgette Rösti, Mushroom, Arugula, Red Pepper Pesto 13
- Burrata, Fennel, Bitter Leaves, Pickled Onions, Salsa Verde 15
- Homemade Gravlax, Bread & Butter Pickle, Mustard Sauce, Soda Bread 13

MAIN COURSES

- The Cow Fish Stew, Rouille, Crouton 19.5
- Fish of the Day 19.5
- Moules Marinière à la Crème 16
- Cod & Smoked Haddock Fish Cakes, Arugula, Tartare Sauce 17
- Homemade Crab Tagliolini, Tomato, Chilli 18
- Chicken Kiev, Mash, Spinach 19
- Bangers & Mash, Onion Gravy 16
- Beef & Guinness Pie, Seasonal Greens 18
- 8oz Ribeye Steak, Gratin Dauphinoise, Roast Vine Tomatoes, Watercress, Green Peppercorn Butter 29

SIDE DISHES

Arugula	5	Mash	5
Seasonal Greens	5	Gratin Dauphinoise	5
Mangetout w/ Lemon	5	Guinness Gravy	2.5
Mushy Peas	5	Bread & Butter	2.5

PUDDINGS

Banoffee Pie	8
Apple & Blackberry Crumble, Custard	8
Sherry Trifle	9
Black Forest Gâteau	9
Selection of British Cheeses	15

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS

Reservations can only be taken for the upstairs Dining Room / £2 cover charge per person for homemade bread & hors d'oeuvres.
Food intolerances & allergies: please speak to our staff about any concerns you may have with our menu.
A discretionary service charge of 12.5% will be added to your bill.



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	9	45
Champagne Bertrand Jorez, Brut Tradition NV, FR		65
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		90

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	6.75	20	27
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8	24	32
Muscadet Sur Lie, Domaine de la Pépière, Loire, FR			35
Sauvignon de Touraine, Domaine de L'Aumonier, Loire, FR	8.5	26	37
Mâcon-Villages, Domaine Fichet, Burgundy, FR	9	28	39
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			40
Garnatxa Blanca, Via Terra, Edetaria, Terra Alta, SP			40
Albariño, Aba de Trasmunia, Rias Baixas, SP	10	29	41
Gavi di Gavi, Deltetto Cortese, Piedmont, IT			43
Chablis, Domaine des Hates, Burgundy, FR			44
Jules Taylor Sauvignon Blanc, Marlborough, NZ			48
Poppy Chardonnay, Santa Lucia Highlands, California, USA			50

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Syrah/Grenache, Languedoc-Roussillon, FR	7.5	22	32
Raisins Gaulois, Domaine Marcel Lapierre, Gamay, Beaujolais, FR (served chilled)			38
Domaine de Triennes Rosé, Cinsault, Var, Provence, FR			42

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Montepulciano d'Abruzzo, Frentano, Abruzzo, IT	6.75	20	27
Grenache, 'Le Paradou', Chateau Pesquié, Languedoc-Roussillon, FR	7.5	22	30
Malbec, 'Vicien', organic, Catamarca, Mendoza, ARG	8	24	33
Corbières, Domaine du Grand Arc, Aude, FR	9	26	37
Château de Saint Cosme, Syrah, Côtes du Rhône FR			39
Tempranillo Roble, El Lagar de Isilla, Ribera del Duero, SP	10	28	40
'Millennium' Bordeaux blend, La Motte, Western Cape, S. Africa			41
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			42
Chianti, Coli Aretini, Tuscany, IT			43
Grangiovese Sesti, Montalcino organic Sangiovese, Tuscany, IT			46
Vacqueyras, Domaine Font Sarade 'Les Hauts de la Ponche', Rhône, FR			47
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			48
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			54
Château Grand Tayac, Margaux, Bordeaux, FR			59
Barolo, Tenuta Rocca, Montforte d'Alba, IT			68

DESSERT

	Gls. 100ml	Btl. 50cl
Sauternes, Château Clos Dady, Semillon/Sauvignon Blanc/Muscadelle, Bordeaux, FR	14	45
Vin Santo, del Chianti, Fattoria dei Barbi, Trebbiano/Malvasia/Sangiovese, Tuscany, IT	18	55