



**DINING ROOM MENU**

**SHELLFISH**

**OYSTERS**

Carlingford Lough, Ireland	3.75ea
Jersey Rocks, Channel Islands	3.75ea
Isle of Cumbrae, Scotland	4ea

Half Pint / One Pint Prawns, Mayonnaise	7.5/12
Whole Brown Shrimps	11
Whole Cracked Dorset Crab, Mayonnaise	4.5/100g
Bowl of Whelks	9

**THE COW SPECIAL 24**

Six Jersey Rocks & a Pint  
of Guinness or glass of  
House Wine

**SMALL SEAFOOD PLATTER 65**

Twelve Oyster Selection  
Half Pint of Prawns  
Whelks  
Whole Brown Shrimps

**DELUXE SEAFOOD PLATTER 97**

Eighteen Oyster selection  
Pint of Prawns  
Whelks  
Whole Brown Shrimps  
Whole Cracked Crab

All Oysters served with a choice of Mignonette or Cocktail sauce.

**STARTERS**

Soup of the Day	8
Rosette de Lyon, Cornichons	9
Chicory Salad, Pear, Walnuts, Cashel Blue Dressing (v)	12.5
Pork & Pistachio Terrine, Gooseberry Chutney	12.5
English Burrata, Figs, Basil, Capezzana Extra Virgin Olive Oil (v)	15
Gravadlax, Pickled Cucumbers, Sweet Mustard Sauce, Rye Bread	14

**MAIN COURSES**

Rare Grilled Tuna, Caesar Salad	23
Shetland Salmon, Fine Beans, Salsify, Pine Nuts, Salsa Verde	25
Crab Tagliolini, Tomato & Chilli	19.5
The Cow Fish Stew, Rouille, Crouton	21
Chicken Kiev, Mash, Spinach	19.5
Grilled Aberdeen Angus Ribeye Steak Garni	36

**SIDES**

Bread & Butter	2.5
Caesar Salad	7.5
Greens	5
Mangetout w/ Lemon	5
Mashed Potato	5
Gratin Dauphinoise	6

**PUDDINGS**

Crème Brûlée	8
Banoffee Pie	8
Plum & Ginger Crumble, Custard	8
Blackcurrant Poached Pear, Syllabub, Shortbread	8

**BRITISH & IRISH CHEESES**

Cheeses served w/ Membrillo, Fruit Bread & Biscuits	Cashel Blue	5	Driftwood	5
	Duckett's Caerphilly	5	Tunworth	5

**PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS**



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	9	45
Champagne Bertrand Jorez, Brut Tradition NV, FR		70
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		120

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	6.75	20	27.5
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8	24	34
Muscadet Sur Lie, Domaine de la Pépière, Loire, FR			45
Sauvignon de Touraine, Domaine de L'Aumonier, Loire, FR	8.5	26	39
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			45
Albariño, Aba de Trasmia, Rias Baixas, SP	8.5	29.5	44
Gavi di Gavi, Deltetto Cortese, Piedmont, IT			45
Chablis, Domaine des Hates, Burgundy, FR			59.5
Jules Taylor Sauvignon Blanc, Marlborough, NZ			48

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Syrah/Grenache, Languedoc-Roussillon, FR	7.5	22.5	34
Raisins Gaulois, Domaine Marcel Lapierre, Gamay, Beaujolais, FR (served chilled)			47
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	27.5
Grenache, 'Le Paradou', Chateau Pesquié, Languedoc-Roussillon, FR	7.5	22	33
Malbec, 'Vicien', organic, Catamarca, Mendoza, ARG	8.5	24	35
Corbières, Domaine du Grand Arc, Aude, FR	9	26	37
Château de Saint Cosme, Syrah, Côtes du Rhône FR			42
Tempranillo Roble, El Lagar de Isilla, Ribera del Duero, SP	10	28.5	41
'Millennium' Bordeaux blend, La Motte, Western Cape, S. Africa			46.5
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			52
Chianti, Colli Aretini, Tuscany, IT			43
Grangiovese Sesti, Montalcino organic Sangiovese, Tuscany, IT			60
Vacqueyras, Domaine Font Sarade 'Les Hauts de la Ponche', Rhône, FR			52
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			58
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			73
Barolo, Tenuta Rocca, Montforte d'Alba, IT			84
Château Grand Tayac, Margaux, Bordeaux, FR			87