



DINING ROOM MENU

SHELLFISH

OYSTERS

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

Half Pint / One Pint Prawns, Mayonnaise	8.5/13
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
English Burrata, Grilled Treviso, Pesto, Capezzana EVOO (v)	15
Foie Gras Terrine, Fig & Clementine Chutney	21
Smoked Salmon, Avruga Caviar, Crème Fraîche, Capers, Shallots	17.5
Scallop & Pancetta Brochette, Jerusalem Artichoke Purée, Sage	16.5
Gravlax, Pickled Cucumbers, Sweet Mustard Sauce, Rye Bread	14

MAIN COURSES

Crab Tagliolini, Tomato & Chilli	19.5
The Cow Fish Stew, Rouille, Crouton	21
Fillet of Seabass, Olive Oil Mashed Potato, Tapenade	24
Chicken Kiev, Mash, Spinach	19.5
Roast Pheasant, Glazed Apple, Celeriac Puree, Calvados Sauce	21
Côte du Boeuf (400g On the Bone), Green Peppercorn Butter, Pommes Sarladaise, Watercress	36

SIDES

Bread & Butter	2.5
Greens	5
Roasted Roots	5
Mashed Potato	5
Roast New Potatoes w/ Garlic & Rosemary	5

PUDDINGS

Chocolate Pot, Salted Caramel	8
Christmas Pudding w/ Brandy Sauce	8
Banoffee Pie	8
Tarte Tatin, Crème Fraîche	8

BRITISH FARMHOUSE CHEESES

Cheeses served w/ Membrillo, Fruit Bread & Biscuits	Stilton	5	Driftwood	5
	Lincolnshire Poacher	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			32
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	8.5	24.5	34
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	8.75	25	35
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			37.5
Pinot Bianco, Sandoro, Fondo Indizeno, Friuli, IT	9.5	27	38.5
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			39.5
Mâcon-Villages, Aléxis Pollier, Burgundy, FR	10	28	40
Albariño, Aba de Trasumia, Rias Baixas, SP			42
Huia Sauvignon Blanc, Marlborough, NZ			44
Chablis, Domaine des Hates, Burgundy, FR			54

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	7.5	22.5	35

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	6.75	20	27.5
Bobal, Pago de Tharsys, Levant, SP	7.5	21	29.5
Vicien Malbec, Catamarca, ARG			35
Sangiovese, 'I Paoli', Tuscany, IT	9	25	36
Dolcetto d'Alba Boasso, Piedmont, IT	9	25	36
St Chinian 'La Croix d'Aline' Languedoc, FR	9.5	27	37
Côtes du Rhône, Saint Cosme, Rhône, FR			38.5
Saumur-Champigny 'Roches Neuves' Thierry Germain, Loire, FR			39.5
Vacqueyras Dom. Fort Sarade 'Les hauts de la ponche', Rhône, FR			47
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			48
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			48.5
Grangiovese Sesti, Sangiovese, Tuscany, IT			52
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			62
Château Grand Tayac, Margaux, Bordeaux, FR			64
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			69