



MENU

SHELLFISH

OYSTERS

Carlingford Rocks, Ireland	4ea	Half Pint / One Pint Prawns, Mayonnaise	9.5/14
Jersey Rocks, Channel Islands	4ea	Whole Cracked Dorset Crab, Mayonnaise	5.5/100g
Morecambe Bay, England	4ea	Bowl of Whelks	10

THE COW SPECIAL 27

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

SMALL SEAFOOD PLATTER 66

Twelve Oyster Selection
Half Pint of Prawns
Whelks

DELUXE SEAFOOD PLATTER 98.5

Eighteen Oyster selection
Pint of Prawns
Whelks
Whole Cracked Crab

All Oysters served with Mignonette sauce.

STARTERS

Soup of the Day	8
Whipped Cods Roe, Fennel Salad, Buttered Toast	13.5
Leeks Vinaigrette, Soft Egg, Mustard & Tarragon Dressing	11
La Terrine Maison, Home-made Chutney, Toasted Sourdough	12.5
Grilled Squid, Chilli, Arugula, Lemon	15.5

MAIN COURSES

Crab Tagliolini, Tomato & Chilli	21.5
The Cow Fish Stew, Rouille, Crouton	23
Bangers & Mash, Onion Gravy	16.5
Chicken Kiev, Mash, Spinach	22
Beef & Guinness Pie, Greens	19.5

SIDES

Bread & Butter	3
Green Salad	6
Greens	6
Mashed Potato	6
Buttered New Potatoes	6

PUDDINGS

Lemon Posset w/ Strawberries	8
Banoffee Pie	8
Chocolate Pot, Clotted Cream, Salted Caramel	8

BRITISH FARMHOUSE CHEESES

West Country Chesses w/ Chutney & Crackers	Black Cow Cheddar	5	Tunworth	5
	Rosary	5		

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	9	47
Champagne Bertrand Jorez, Brut Tradition NV, FR		75
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		120

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	7	21	27.5
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8.5		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			38.5
Pinot Bianco, Sandoro, Fondo Indizeno, Friuli, IT	9.5	27	39.5
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			41
Mâcon-Villages, Aléxis Pollier, Burgundy, FR	10	28	40
Albariño, Aba de Trasumia, Rias Baixas, SP			43
Huia Sauvignon Blanc, Marlborough, NZ			44
Chablis, Domaine des Hates, Burgundy, FR			55.5

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	7.75	23	37

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	7	21	27.5
Bobal, Pago de Tharsys, Levant, SP	7.5	22	29.5
Vicien Malbec, Catamarca, ARG			35
Sangiovese, 'I Paoli', Tuscany, IT	9	26	37
Dolcetto d'Alba Boasso, Piedmont, IT	9.25	26	37
St Chinian 'La Croix d'Aline' Languedoc, FR	9.75	28	38
Côtes du Rhône, Saint Cosme, Rhône, FR			39
Saumur-Champigny 'Roches Neuves' Thierry Germain, Loire, FR			39
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			49
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