



**MENU**

**SHELLFISH**

**OYSTERS**

Jersey Rocks, Channel Islands	4ea	Half Pint/One Pint Prawns, Mayonnaise	10/15
Colchester Rocks, English	4ea	Whole Cracked Dorset Crab, Mayonnaise	5.5/100g
		Bowl of Whelks	10

**THE COW SPECIAL 27.5**

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
Chicory, Hazelnuts, Roast Pear, Camelot Blue, Honey (v)	9
Pickled Herrings, Apple, Beetroot, Horseradish	10
Smoked Salmon Mousse, Cucumber & Dill, Caviar, Melba Toast	15.5
Mouclade Steamed Mussels	11
La Terrine Maison, Home-made Chutney, Toasted Sourdough	13

**MAIN COURSES**

Crab Tagliolini, Tomato, Chilli	22
The Cow Fish Stew, Rouille, Crouton	23.5
Bangers & Mash, Onion Gravy	16.5
Chicken Kiev, Mash, Spinach	22
Ox Cheek & Guinness Pie, Greens	19.5
Grilled Home Cured Bacon Chop, Pea Mash	24

**SIDES**

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

**PUDDINGS**

Banoffee Pie	8
Chocolate Torte w/ Coffee Anglaise & Clotted Cream	8
Honey & Vanilla Semifreddo w/ Blackberry Compote	8

**BRITISH FARMHOUSE CHEESES**

West Country Cheeses w/ Chutney & Crackers	Bruton Brie	5	Greens Twanger	5
	Driftwood Goats	5	Vale of Camelot Blue	5

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS



**WINE**

**CHAMPAGNE & SPARKLING**

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	9	47.5
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	28
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8.5		34
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	8.5	24.5	35
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	9	25	36
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	42
Albariño, Aba de Trasmia, Rias Baixas, SP			44
Huia Sauvignon Blanc, Marlborough, NZ			46
Chablis, Domaine des Hates, Burgundy, FR			57

**ROSÉ**

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	8	26	38
Rosé de Triennes, Cinsault, Vin de Pays du Var, FR	9.75	35	42

**RED**

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	7	21	28
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	10	28	40.5
Côtes du Rhône, Saint Cosme, Rhône, FR			42
Saumur-Champigny 'Roches Neuves' Thierry Germain, Loire, FR			42
Vacqueyras Dom. Fort Sarade 'Les hauts de la ponche', Rhône, FR			47
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			49
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			52
Grangiovese Sesti, Sangiovese, Tuscany, IT			53
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			62
Château Grand Tayac, Margaux, Bordeaux, FR			64
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			69

**DESSERT WINES**

	Gls. 125ml	Btl.
Château Kalian Bernasse, Bergerac, Monbazillac, FR, Half Btl.	9.75	29
Château Megyer, Tokaji, HU, 250ml Btl.		48