



MENU

SHELLFISH

OYSTERS

Jersey Rocks, Channel Islands	4ea	Half Pint/One Pint Prawns, Mayonnaise	10/15.5
		Whole Cracked Dorset Crab, Mayonnaise	5.5/100g
		Bowl of Whelks	11

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

St.John Sourdough w/ Longman's Salted Butter 5

STARTERS

Soup of the Day	9
Spring Salad, Green Beans, Pea Shoots, Samphire, Goats Curd, Herb Dressing (v)	9.5
Vitello Tonnato	15.5
La Terrine Maison, Home-made Chutney, Toasted Sourdough	13.5

MAINS

Tagliolini, Samphire, Cherry Tomatoes, Almond Pesto, Pangrattato (v)	18.5
Seared Trout, Petits pois à la française	26
Chicken Kiev, Mash, Spinach	23
The Cow Fish Stew, Rouille, Crouton	24
Grilled Chicken "Diavola", Tomato, Watercress & Red Onion Salad	30

SIDES

Mixed Leaf Salad, Vinaigrette	6
Seasonal Greens	6
Warm New Potatoes, Salsa Verde	6
Mashed Potato	6

PUDDINGS

Homemade Ice Cream	6
Lemon Panna Cotta, Strawberries, Pistachio	9
Banoffee Pie	9

BRITISH FARMHOUSE CHEESES

West Country Cheeses	Ashcombe	5	Oxford Blue	5
w/ Chutney & Crackers	Keens Cheddar	5	Tor	5

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS

Please inform your server of any food allergies or special dietary needs.
A discretionary service charge of 12.5% will be added to your bill. Dining Room Cover Charge £2/pp.



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl	
Prosecco Superiore, Drusian, Valdobbiadene, IT	11	49	
Champagne Marie Demets, Tradition Brut NV, FR		79	
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		126	

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	8.5	23	30
Picpoul de Pinet, Villa des Croix, Languedoc, FR	9	25	35
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	9.5	26	35
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	10	27	37
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			39
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			41
Mâcon-Villages, Aléxis Pollier, Burgundy, FR	11	29	43
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	9.5	27	39
Rosé de Triennes, Cinsault, Vin de Pays du Var, FR	11	36	43

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	8.5	23	30
Bobal, Pago de Tharsys, Levant, SP	9	25	34
Vicien Malbec, Catamarca, ARG	9.5	26	35
Sangiovese, 'I Paoli', Tuscany, IT	10	27	37
Dolcetto d'Alba Boasso, Piedmont, IT			39
St Chinian 'La Croix d'Aline' Langedoc, FR	11	29	42
Côtes du Rhône, Saint Cosme, Rhône, FR			42
Saumur-Champigny 'Roches Neuves' Thierry Germain, Loire, FR			43
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			54
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			64
Château Grand Tayac, Margaux, Bordeaux, FR			64
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			69

DESSERT WINES

	Gls. 125ml	Btl.
Château Villefranche, Sauternes, Barsac, FR, Half Btl.	13	38
Château Megyer, Tokaji, HU, 250ml Btl.		49