

MENU

SHELLFISH

OYSTERS

Jersey Rocks, Channel Islands	4.5ea	Half Pint/One Pint Prawns, Mayonnaise	11/15
Carlingford Rocks, Éire	4.5ea	Whole Cracked Portland Crab, Mayonnaise	30
Loch Ryan Natives, Scotland	6.5ea	Bowl of Whelks	11

THE COW SPECIAL	29	SMALL SEAFOOD PLATTER	68	DELUXE SEAFOOD PLATTER	99
Six Jersey Rocks & a Pint of Guinness or glass of House Wine		Twelve Oyster Selection Half Pint of Prawns Whelks		Eighteen Oyster selection Whole Cracked Portland Crab Pint of Prawns, Whelks	

All Oysters served with Mignonette sauce

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

STARTERS

Soup of the Day	9
Braised Leeks, Beenleigh Blue, Watercress, Walnuts	11
Grilled Squid, Radicchio, Chilli, Gremolata	16
Terrine de la Maison, Home-made Chutney, Toasted Sourdough	13.5
Venison Carpaccio, Golden Beetroot, Horseradish	16

MAINS

Gnocchi alla Romana, Wild Mushrooms, Pecorino	22
The Cow Fish Stew, Rouille, Crouton	25
Whole Cracked Chilli & Garlic Crab	30
Barnsley Chop, Colcannon, Roast Red Onion	27
Grilled Chicken 'Diavola', Watercress & Scallion Salad	29

SIDES

Mixed Leaf Salad	6
Seasonal Greens	6
Roast Roots, Tarragon Butter	6
Boulangère Potatoes	6
Mash	6

PUDDINGS

Baked Cheesecake, Blackberry Compote	9
Banoffee Pie	9
Steamed Spiced Raisin Pudding, Rum Custard	9
Homemade Ice Cream	6

CHEESES

British Farmhouse Cheeses w/ Chutney & Crackers	Beauvale	6	Golden Cenarth	6
	Boy Laity	6	Tor	6

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	12	51
Crémant de Limoux, Cuvée Eugenie, Domaine Antech, FR	13	54
Champagne Marie Demets, Tradition Brut NV, FR		85
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		131

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	9	24	32
Picpoul de Pinet, Villa des Croix, Languedoc, FR	10	27	35
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	10	28	35
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	12	29	38
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			42
Muscadet Sevre et Maine sur lie 'Chauvinere', Loire, FR			46
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			46
Chardonnay Mâcon-Villages, Aléxis Pollier, Burgundy, FR	13	36	48
Albariño, Aba de Trasumia, Rias Baixas, SP			49
Sancere Silex, Vincent Grall, Loire, FR			65
Chablis, Domaine des Hates, Burgundy, FR			74

ROSÉ

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	10	29	39
Rosé de Triennes, Cinsault, Vin de Pays du Var, FR	11	36	44

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	9	23	32
Monastrell, Bagel Pirata, Alicante, SP	9	25	34
Finca Deneza Malbec, Mendoza, ARG	10	26	37
Sangiovese, 'I Paoli', Tuscany, IT	12	32	40
Bordeaux Superieur, Gravieres de la Brandille, FR			41
Valpolicella, Novaia, Veneto, IT			42
St Chinian 'La Croix d'Aline' Langedoc, FR	11	29	43
Côtes du Rhône, Saint Cosme, Rhône, FR			48
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			52
Barbera D'Alba, A Bon Rendre, Taliano, Piedmont, IT			53
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			55
Brouilly, Domaine Cret des Garanches, Beaujolais, FR			56
Nebbilo Mesdi, Casina Bric, Piedmont, IT			57
Grangiovese Sesti, Sangiovese, Tuscany, IT			60
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			69
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			77
Château Le Prieuré, Pomerol, FR			82

DESSERT WINES

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