

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 |
| Rossmore Natives, Éire | 6.5ea | Bowl of Cockles | 9.50 |
| | | Bowl of Whelks | 11 |

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|--|----|--|----|--|----|
| 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 |
| Kohlrabi, Cox's Apple, Watercress Salad, Winchester Cheese | 11 |
| Chargrilled Sprouting Broccoli, Jerusalem Artichokes, Anchovy Dressing, Croutons | 11.5 |
| Saffron Steamed Mussels, Fennel, Cream | 13.5 |
| Terrine de la Maison, Home-made Chutney, Toasted Sourdough | 13.5 |

MAINS

| | |
|---|----|
| Twice Baked Keen's Cheddar Cheese Soufflé, Creamed Spinach | 22 |
| The Cow Fish Stew, Rouille, Crouton | 27 |
| Whole Cracked Chilli & Garlic Crab | 32 |
| Duck Leg, Carrots, Red wine Cannellini Beans, Garlic, Crouton | 28 |
| Roast Chicken 'Diavola', Watercress, Scallions | 29 |

SIDES

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|-------------------------------|---|
| Green Salad | 6 |
| Greens | 6 |
| Ratte Potatoes, Garlic Butter | 6 |
| Mash | 6 |
| Cauliflower Cheese | 6 |

PUDDINGS

| | |
|--------------------------------------|---|
| Apple Tarte Tatin, Vanilla Ice cream | 9 |
| Banoffee Pie | 9 |
| Yorkshire Rhubarb Trifle | 9 |
| Homemade Ice Cream | 6 |

CHEESES

| | | | | |
|---|----------------|---|----------------------|---|
| British Farmhouse Cheeses w/ Chutney & Crackers | Devon Blue | 6 | Lincolnshire Poacher | 6 |
| | Golden Cenarth | 6 | Sinodun Hill | 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 Eugénie, 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 Trasmia, 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 |
| 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 |
| Nebbiolo 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 |