

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

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
Saffron Steamed Mussels, Fennel, Cream	13.5
Roast Bone Marrow, Parsley Salad, Toast	14
Terrine de la Maison, Home-made Chutney, Toasted Sourdough	13.5

MAINS

Portland Crab Tagliolini	23
The Cow Fish Stew, Rouille, Crouton	27
Bangers & Mash, Onion Gravy	17
Chicken Kiev, Mash, Spinach	24
Ox Cheek & Guinness Pie, Greens	20
Whole Cracked Chilli & Garlic Crab	32

SIDES

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