

Festive menus.

COW&SOW

This festive season, simplified

Celebrate the season with Cow & Sow throughout November and December.

Our Day & Night Menu, below, has received a makeover for the festive period, featuring seasonal small plates and sides. Available throughout the season for up to 12 guests, with no pre-order required.

The full Cow & Sow experience

For parties of 4 or more, we've created a selection of sharing menus designed to suit every festive occasion.

We're renowned for our sharing plates and exceptional steaks using local produce including fresh vegetables, herbs and fruit from our very own farmland, close to Bristol. Our festive sharing menus are served family-style, allowing everyone to relax and enjoy the occasion without the fuss of pre-ordering.

Enjoy our dry-aged, grass-fed beef from local family farms, cooked over fire and basted to perfection.

For an extra-special treat, upgrade to our exceptional English Wagyu, sourced from olive-fed cattle reared by Roy and his family on their Yorkshire farm.

Vegan options are also available, ensuring everyone can join the celebration.

Enhance your celebration with additional dishes, a cocktail or canapé reception, or after-dinner drinks.

Bookings & enquiries

To enquire or make a booking, please contact our team directly by email: bookings@cowandsow.co.uk

Please note:

Guests with dietary preferences (ie. no pork) will be moved to the vegan menu for individual courses or the whole menu where required.

While you wait.

Pork, sage & onion croquettes	5.50	Warm house pork rinds winter apple sauce	5.50
Nocellara olives (veo)	6.50	Roasted Padron peppers (ve)	5.50
burnt orange & rosemary local bread whipped butter		cranberry whipped yoghurt	

Sharer & small plates.

Cow & Sow sharer	22.00	Black garlic & truffle mushroom tartlet (ve)	9.00
pigs in blankets smoky maple glazed brisket pork, sage & onion croquettes sticky pork belly black garlic & truffle mushroom tartlets marinated olives		Kitchen Farm salad 🚜	
Pigs in blankets honey & mustard glaze	7.50	Crispy squid lemon & lime aioli	8.00
Pearl barley risotto (ve) pear & walnut	12.50	Smoky maple glazed brisket BBQ sauce	7.95
Sticky pork belly house ketchup	8.25	Charred garlic & chilli tiger prawns	12.50
		Port braised beef shin	12.50
		horseradish espuma parsnip crisps 🚜	

Our beef.

Black Angus	
grass-fed on family farms, Wiltshire & Midlands, UK	
Olive-fed English Wagyu	LIMITED AVAILABILITY
by Roy & family of Scurf Dyke Farm, Yorkshire, UK	

single cuts served with a sauce or butter of your choice

	Angus	Wagyu
Sirloin 250g	32.00	60.00
Ribeye 280g	34.00	65.00
Fillet 200g	35.00	
Flat iron 280g	26.00	

Sauces & butters. 3.25

green & pink peppercorn | chimichurri | red wine & marrow | C&S hot & smoky sauce | wholegrain mustard & honey | garlic butter
beefy blue cheese | bone marrow butter | aerated béarnaise

Our pork.

Pork rib end chop 300g	22.00	Cider braised pork belly	22.50
served with a sauce or butter of your choice		winter spiced apple butternut squash crispy sprouts	
Slow roasted ham hock sharer 1000g	50.00	Roast porchetta	17.95
served with two sauces or butters and two sides of your choice		in a Wild bun burnt apple sauce black garlic mayonnaise house slaw chimi- salted Koffmann's chips	

Salt baked beetroot pithivier (ve)	20.95	Chargrilled hake fillet	28.00
black garlic & wild mushroom jus kitchen farm greens		roasted cauliflower beurre noisette hazelnut	

Sides.

Koffmann's chips (ve) chimichurri salt	5.95	Fire roasted Hispi cabbage (ve)	7.25
add Cow & Sow dripping	0.50	roast chestnut & garlic butter 🚜	
Crispy onion blossom (v) black garlic mayo 🚜	7.25	Truffle & Parmesan crispy potato terrine (v)	7.25
Three cheese mac & cheese (v)	6.95	chive aioli	
add smoky maple glazed brisket	2.00	Dirty mash chive crème fraîche cheddar bacon	7.25
Winter farm vegetables (ve) 🚜	6.95	Beef fat & maple glazed carrots	6.95
Crispy parsnips (ve) cranberry ketchup	7.25	whipped goats cheese pistachio 🚜	
		Cauliflower cheese (v) sage crumb	7.25

(v) Vegetarian (ve) Vegan (vo) Vegetarian option available (veo) Vegan option available Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Set menu.

COW & SOW

3 courses served for sharing

STARTER

Cow & Sow sharing board

pigs in blankets | smoky maple glazed brisket | pork, sage & onion croquettes | sticky pork belly |
black garlic & truffle mushroom tartlets | marinated olives

MAIN

Choose one option for the table. Served pink

Angus £55pp

Wagyu £69pp

Bone-in Angus £79pp

Picanha & Chateaubriand

*Enjoy the rump cap, full of deep rich flavour,
alongside a prized cut from the fillet, deliciously
soft and tender.*

Tomahawk & Porterhouse

*Enjoy the ribeye on the bone, well marbled,
rich & buttery, alongside the
tender filet mignon & New York strip.*

all steaks served with:

SIDES

Koffman's Chips
chimi-salted

Fire roasted hispi cabbage (ve)
roast chestnut & garlic butter

Cauliflower cheese (v)
sage crumb

Crispy onion blossom (v)
black garlic mayo

SAUCES

green & pink peppercorn | garlic butter | chimichurri

DESSERT

Sticky toffee pudding

salted caramel sauce | clotted cream

Winter berry pavlova

vanilla chantilly | cinnamon

(v) Vegetarian

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Vegan set menu.

COW&SOW

3 courses £40pp

STARTER

Pearl barley risotto

pear & walnut

MAIN

Salt baked beetroot pithivier

black garlic & wild mushroom jus | kitchen farm greens

DESSERT

Sticky toffee pudding

salted caramel sauce & vanilla ice cream

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Additions.



Food additions.

for the table

ON ARRIVAL

Crispy Brie with house cranberry ketchup	5.00pp
Roasted Padron peppers cranberry whipped yoghurt (ve)	4.00pp

AFTER DESSERT

Cheese sharing board featuring a selection of local cheeses, crackers and traditional accompaniments	8.00pp
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Drink additions.

for the table

SERVED ON ARRIVAL

Classic negroni	11.50pp
Luce d'Oro Spumante Brut	8.00pp
Pomegranate bellini	9.00pp
Champagne cocktail	15.00pp
Non-Alcoholic	
Sparkling fizz	6.00pp
Tulip club	7.50pp
Blackberry nojito	7.50pp

NIGHTCAP

Salted caramel espresso martini	12.50pp
Rum old fashioned	13.00pp

WINE PACKAGES

½ bottle per person. Choose your package and let us know how many of each white or red bottles is right for your party.	
The Classic	20.00pp
Cave de l'Ormarine 'Carte Noire' Picpoul de Pinet or Boutinot 'Les Coteaux' Côtes du Rhône Villages AOP	
The Reserve	23.00pp
La Battistina Gavi or Cow & Sow Malbec Cabernet Franc	
The Prestige	32.00pp
Domaine du Pré Semelé Sancerre AOP or Bressia Monteagrello Malbec	

(ve) Vegan
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