

# Brunch menu.

## Food.

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<b>Sow &amp; Egg</b> gammon steak   buttered fried egg   chimichurri avocado   sweet potato hash brown	<b>12.95</b>
<b>Cow &amp; Egg</b> 35 day aged flat iron steak served pink   buttered fried egg chimichurri avocado   sweet potato hash brown	<b>15.95</b>
<b>Chorizo &amp; sweet potato hash</b> buttered fried egg   miso & chipotle jam	<b>11.95</b>
<b>Chimichurri avocado on sourdough toast</b> poached eggs   Pico de Gallo (v) miso & chipotle jam   Pico de Gallo (ve)	<b>11.00</b> <b>10.50</b>
<b>French toast</b> brioche toast   crispy smoked bacon belly   maple syrup	<b>10.95</b>
brioche toast   fruits of the forest   maple syrup whipped cream (ve)	<b>9.95</b>
<b>Grilled hen of the woods mushroom (ve)</b> smoky tofu spread   pickled white shimeji & chilli   crispy seaweed   sourdough	<b>10.50</b>

## Cocktails.

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<b>Bellini</b> <i>choose between peach or raspberry</i> Luce D'Oro Spumante Brut	<b>9.75</b>
<b>Mimosa</b> orange juice   Luce D'Oro Spumante Brut	<b>9.75</b>
<b>English Garden</b> gin   St Germain Elderflower liqueur   fresh mint cucumber   apple juice	<b>10.50</b>
<b>Aperol spritz</b> aperol   Luce D'Oro Spumante Brut   soda	<b>10.50</b>
<b>Hugo spritz</b> St Germain Elderflower liqueur   Luce D'Oro Spumante Brut   fresh mint   lime   soda	<b>11.50</b>

## Alcohol-free cocktails.

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<b>Peach spritz</b> peach   orange   soda   mint   summer fruits	<b>7.50</b>
<b>Tulip club</b> cranberry   raspberry   pineapple   lime   syrup	<b>7.50</b>

See our drinks menu for full section

## Hot & soft drinks.

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<b>Double espresso</b>	<b>3.50</b>	<b>Cappuccino</b>	<b>3.95</b>
<b>Americano</b>	<b>3.75</b>	<b>Selection of tea</b>	<b>3.75</b>
<b>Flat white</b>	<b>3.95</b>	<b>Selection of juices</b>	<b>3.00</b>

(v) Vegetarian (ve) Vegan  
(veo) Vegan option available.

# COW & SOW

## We are a Certified B Corporation.

Cow & Sow became a Certified B Corporation in October 2024, a huge hard-won milestone for our small family business.

We pledge to balance purpose and profit, aiming to surpass the highest standards of social and environmental performance, accountability, and transparency and committing to a more inclusive, equitable and regenerative way of doing business as a force for good.

Here's a snippet of some of the things we've been doing at Cow & Sow:

### People.

We LOVE our people and want to share our purpose and progress with them, so we've issued shares in our beloved Cow & Sow. Birthdays are special so we always celebrate by having the day off! If you stay with us (as most do) our brilliant people get a full month paid sabbatical after 5 years.

### Planet.

We CARE for the planet that looks after our produce, (especially on our farm) we want it to be healthy. By tracking our carbon output, we can reduce our footprint year on year and mitigate our emissions through the transformation of waste into renewable energy sources and through afforestation in abandoned farmland.

### Community.

Throughout the year we support numerous charities and we even pay our team members if they take a day off to fundraise or volunteer. We are proud to donate to those charities close to the hearts and minds of our loyal customers. Fareshare South West and LoveBrum are just two of our charitable partners.

Certified



Corporation



## 7 Acre Farm Grassland to grill.

What started as an idea whilst running his family pub business, has become a reality for our founder, Mark and his family. In 2021 Cow & Sow was born and in a short few years, continues to break the mould.

Created from a desire to build a sustainable restaurant legacy, Cow & Sow has proudly supported many families through employment opportunities and championed charitable partnerships through volunteering, awareness and donations.

But it doesn't stop there, and 2025 saw the acquisition of 7 Acre Farm, a plot southwest of Bristol. Currently still in its infancy, our brilliant Head Grower, Amanda, formerly of the National Trust, has begun sowing the seeds to allow us to further cement our B Corporation credentials.

We look forward to harvesting the 'fruits (and vegetables) of our labour', bringing some of our beautiful produce from the grassland to the grills.



*Denotes we endeavour to source the entirety of the dish or garnish from our own farm when possible.*



*Mark Warburton (founder) with his beloved Cocker Spaniel, Charlie, on 7 Acre Farm.*

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.  
A discretionary optional service charge of 10% will be added to your bill.