

# Birmingham Restaurant Festival Sharing menu.

**BIRMINGHAM**  
**RESTAURANT**  
*Festival*



**Experience for 2 guests: £100**

**Additional guests may be added for £50 each**

With a Bottle of Cow & Sow Malbec

Cabernet Franc, Coastal Region, South Africa (ve,s)

Monday – Friday from 12pm

## To start.

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### **Cow & Sow sharer**

sticky pork belly | baby chorizo | smoky maple glazed brisket |

ox cheek & cheddar croquette | corn ribs | marinated Nocellara olives

## Main.

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### **Picanha Steak to share**

Black Angus grass-fed on family farms, Wiltshire & Midlands, UK

*Rump cap. Packed with deep, rich flavour.*

served medium-rare or medium, with two sauces plus two sides of your choice.

### **Sauces & butters.**

green & pink peppercorn | chimichurri | red wine & marrow | C&S hot & smoky sauce

wholegrain mustard & honey | beefy blue cheese | bone marrow butter garlic butter

### **Sides.**

**Koffmann's chips** (ve) chimichurri salt | **Cheesy leek & broccoli gratin** (v)

**Smoky sweet potato** (veo) chive creme fraiche | **Three cheese mac & cheese** (v)

**Smoky bacon dauphinoise** espuma | **Grilled baby Caesar** bacon bits | parmesan 🚜

**Seasonal vegetables** (ve) 🚜 | **Crispy onion blossom** (v) black garlic mayo 🚜

**House slaw** (ve) 🚜 | **Miso & chipotle glazed Hispi cabbage** (ve) 🚜

# COW & SOW

## Kitchen 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.

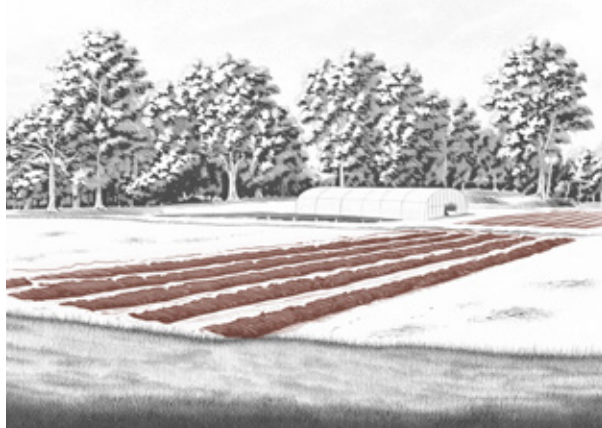
Created from a desire to build a sustainable restaurant legacy, Cow & Sow has proudly supported many families through employment opportunities and championed charitable partnerships through volunteering, awareness and donations.

But it doesn't stop there, and 2025 saw the acquisition of our Kitchen 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.*



*our Kitchen Farm*

**Certified**



**Corporation**



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.