



Quality
DOMESTIC & FOREIGN COOKING
OYSTERS & GUINNESS

THE

EVENING STANDARD
LONDON PUB OF THE YEAR 2000



COW

EVENING STANDARD
LONDON PUB OF THE YEAR 2000

Slogan
EAT HEARTILY & GIVE
THE HOUSE A GOOD NAME

TRY OUR NEW REDESIGNED DINING ROOM UPSTAIRS • NEW PUB MENU • LUNCH & DINNER PARTY RESERVATIONS UPSTAIRS TEL: 020 7221 0021

HEAD CHEF: FERNANDO CUNHA FILHO

DISH DU JOUR

£10
MONDAY-FRIDAY MIDDAY - 7.30PM

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Slow Braised Ox-Cheek
w/ Creamy Polenta

WEDNESDAY

Pumpkin Tortellini

THURSDAY

Pork Loin with Apples,
Cider & Calvados

FRIDAY

Fishcakes, Rocket,
Tartare Sauce

SHELLFISH

Six West Mersea Rocks	15	Six Fines de Claires	17
Six Loch Ryan Natives	24	Winkles & Whelks	7

Six Oysters Tasting Plate 19

½ Pint / 1 Pint Prawns, Mayonnaise	7 / 12
Dressed Portland Crab, Rocket, Lemon Mayonnaise	17
Whole Cracked Dorset Crab, Aioli	25

THE COW SPECIAL Six Rocks & Pint Guinness or Gls House Wine 18

SMALL SEAFOOD PLATTER	46	LARGE SEAFOOD PLATTER	89
------------------------------	----	------------------------------	----

Eight West Mersea Rocks		Dozen West Mersea Rocks	
+ Eight Fines de Claires		+ Eight Fines de Claires	
+ ½ Pint of Prawns		+ Whole Cracked Crab	
+ Winkles & Whelks		+ Pint of Prawns	
		+ Winkles & Whelks	

DINING ROOM ONLY

COW CLASSIC SET MENU

2 COURSES £18.00

3 COURSES £23.00

MONDAY - WEDNESDAY

Half Pint of Prawns
& Mayonnaise

Soup of the Day

Paté de la Maison,
Piccalilli, Toast

Moules Marinière

Sausages, Mash & Onion Gravy

Beef & Guinness Pie,
Spring Greens

Pudding of your choice

ROAST SUNDAY LUNCH

£19

Roast Forerib of British
Beef, Roast Potatoes,
Carrots, Yorkshire Pudding,
Horseradish Cream

TODAY'S MENU

STARTERS

•Soup of the Day	6
•Paté de la Maison, Piccalilli, Toast	9
•Curly Endive, Soft Boiled Egg, Lardons, Crouton & Garlic Vinaigrette	8 / 12
•Duck Rillons, Orange, Chicory & Walnut Salad	12
•Mussel Brose w/a cider & cream broth	13
•Burrata, Spiced Aubergine, Hazelnuts & Pomegranate	13

MAIN COURSES

•Fish of the Day	17
•Grilled Goat's Cheese, Roasted Pumpkin, Beetroot, Cavolo Nero, Puy Lentils, Rocket Pesto	14
•Cow Fish Stew, Rouille & Crouton	17
•Handmade Tagliolini, Fresh Crab, Tomato & Chilli	17
•Chicken Kiev, Mash, Spinach	16
•Beef & Guinness Pie, Greens	14
•Sausages, Mash & Onion Gravy	13
•Roast Shoulder of Lamb, Haricot Beans, Green Sauce	18
•Aberdeen Angus Forerib, Potato & Rosemary Gratin, Parsley & Garlic Butter	23

SIDE DISHES

Bread & Butter	2	Mangetout w/ Lemon	4
Green Salad	4 / 6	Cornish New Potatoes	4
Mash	4	Potato & Rosemary Gratin	4

PUDDINGS

Chocolate St Emilion	6	Queen of Puddings	6
Lemon Syllabub	6	British Cheese Board	7 / 10
Apple & Blackberry Cobbler, Custard	6		

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS

A discretionary service charge of 12.5% will be added to your bill

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF IF WANT TO KNOW ABOUT OUR INGREDIENTS ALL PRICES INCLUDE VAT BUT NOT SERVICE OPEN HOURS: MON-SAT 12AM-11PM. SUN 12AM-10.30PM
DINING ROOM RESERVATIONS: TEL: 020 7221 0021 OFFICE@THECOWLONDON.CO.UK THE COW PUB LONDON THE COW PUB@THECOWLONDON THECOWLONDON WWW.THECOWLONDON.CO.UK



Quality
DOMESTIC & FOREIGN COOKING
OYSTERS & GUINNESS

THE

EVENING STANDARD
LONDON PUB OF THE YEAR 2000



COW

EVENING STANDARD
LONDON PUB OF THE YEAR 2000

Slogan
EAT HEARTILY & GIVE
THE HOUSE A GOOD NAME

TRY OUR NEW REDESIGNED DINING ROOM UPSTAIRS • NEW INFORMAL STYLE • NEW PUB MENU • LUNCH & DINNER PARTY RESERVATIONS UPSTAIRS TEL: 020 7221 0021

WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco, Casa Botter, Fossalta di Piave, Veneto IT	7	38
Champagne Aubry, N.V. Jouy-lès-Reims FR	10	55
Champagne Bollinger Special Cuvée, Brut, Aÿ. FR		80

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo 'Frentano', Abruzzo IT	6	17	24
Viognier 'Le Paradou', Château Pesquie, Languedoc-Roussillon FR	7	20	28
Touraine Sauvignon, Domaine des Bruyeres, Loire FR	7	20	29
Verdejo, Bodegas Viña Mayor, Rueda SP			30
Muscadet Sur Lie, Domaine de la Pépière, Loire FR			31
Chardonnay, Domaine Fichet, Mâcon-Villages, Burgundy FR	8	22	33
Picpoul de Pinet, Domaine des Lauriers, Languedoc-Roussillon FR			33
Pinot Blanc, Weissburgunder, Villa Huesgen, Traben-Trarbach, Mosel GER			35
Vermintino Melacce, Colle Massari, Montecucco, Tuscany IT			36
Grüner Veltliner, Stift Göttweig, Niederösterreich, AUT			38
Gavi di Gavi, Deltetto Cortese Piedmont IT			40
Chablis, Moreau-Naudet, Burgundy FR			42
Jules Taylor, Sauvignon Blanc, Marlborough NZ			45
Domaine Cedric Bardin, Pouilly Fumé FR			55

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Rosé, Minervois, Syrah, Grenache, Languedoc-Roussillon FR	6	18	28
Domaine de Triennes Rosé, Cinsault, Var, Provence FR			35
Raisins Gaulois, Domaine Marcel Lapierre, Gamay Beaujolais FR			36

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Montepulciano d'Abruzzo 'Frentano', Abruzzo IT	6	17	24
Malbec 'Vicien', Organic, Catamarca, Mendoza ARG	6	18	27
Grenache 'Le Paradou' Chateau Pesquie, Languedoc-Roussillon FR	7	19	28
Corbières, Château La Condamine, Carignan, Grenache, Syrah Languedoc-Roussillon FR	7	21	32
Taliano, Nebbiolo d'Alba, Blagheur IT			34
Tempranillo Roble, El Lagar de Isilla, Ribera del Duero SP	8	23	35
Château de Saint Cosme, Gigondas Syrah Cotes du Rhone FR			35
Ink, Juddith Beck, Burgeland AU			35
Chianti Colli Senesi, Bindi Sergardi, Montegigioni Sangiovese, Tuscany IT			36
Morellino di Scansano, Castello Romitorio IT			37
Doltetto D'Alba, Guiseppe Cortese IT			37
Crozes-Hermitage, Etienne Pochon Syrah Northern Rhone FR			38
El Retorno Garnacha, Bodegas Alzania, Navarra SP			42
Grangiovese Sesti, Castello di Argiano, Montalcino Sangiovese Organic, Tuscany IT			42
Vacqueyras, Domaine Font Sarade 'Les Hauts de la Ponche' GSM Rhone FR			43
Pinot Noir 'Goettweiger Berg', Weingut Stift, Kremstal AUT			43
Barolo, Tenuta Rocca, Montforte d'Alba, Barolo IT			65

DESSERT

	Gls. 100ml	Btl. 50cl
Sauternes, Château Clos Dady Semillon, Muscadelle, Sauvignon Blanc, Bordeaux FR	13	40
Vin Santo del Chianti, Fattoria dei Barbi, Montalcino, Malvasia, Trebbiano, Tuscany IT	15	50

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF IF WANT TO KNOW ABOUT OUR INGREDIENTS ALL PRICES INCLUDE VAT BUT NOT SERVICE OPEN HOURS: MON-SAT 12AM-11PM. SUN 12AM-10.30PM
DINING ROOM RESERVATIONS: TEL: 020 7221 0021 OFFICE@THECOWLONDON.CO.UK THE COW PUB LONDON THE COW PUB@THECOWLONDON THECOWLONDON WWW.THECOWLONDON.CO.UK