

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

HEAD CHEF: FERNANDO CUNHA FILHO

DISH DU JOUR

£12

MONDAY-FRIDAY MIDDAY - 7.30PM

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Zampone, Lentils
& Mustard Fruits

WEDNESDAY

Ox Cheek Cannelloni

THURSDAY

Irish Stew w/ Champ

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 19

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 + Winkles & Whelks

TODAY'S MENU

STARTERS

• Soup of the Day 6
• Paté de la Maison, Pickles, Toast 9
• Curly Endive, Soft Boiled Egg, Lardons, Croutons & Mustard Vinaigrette 8 / 12
• London Smoked Salmon, Celeriac Remoulade, Soda Bread Toast 10
• Moules Marinière 13
• Burrata, Peas, Broad Beans, Mint, Citrus Dressing 13
• 6 Escargots, Parsley & Garlic Butter 9

MAIN COURSES

• Fish of the Day 18
• Grilled Goat's Cheese, Candy Beetroots, Mixed Leaves, Toasted Hazelnuts, Basil Oil 14
• Cow Fish Stew, Rouille & Crouton 17
• Handmade Tagliolini, Fresh Crab, Tomato & Chilli 17
• Chicken Kiev, Mash, Spinach 16
• Beef & Guinness Pie, w/ Greens 14
• Sausages, Mash & Onion Gravy 13
• Roast Shoulder of Lamb, Haricot Beans, Salsa Verde 18
• Aberdeen Angus Forerib, Potato & Rosemary Gratin, Whisky & Green Peppercorn Butter 24

SIDE DISHES

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

PUDDINGS

Chocolate Pot 5
Passion Fruit Panna Cotta 6
Eton Trifle 6
Apple & Blackberry Crumble, Custard 6
British Cheese Board 7 / 10

PLEASE SEE OUR BLACKBOARD FOR DAILY SPECIALS & PUDDINGS

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



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco, Brut, Vettori Valdobbiadene, IT	8	40
Champagne Bertrand Jorez, Brut Tradition NV, FR		60
Champagne Bollinger Special Cuvée, Brut, Aÿ. FR		80

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo 'Frentano', Abruzzo IT	6.50	18	25
Viognier 'Le Paradou', Château Pesquie, Languedoc-Roussillon FR	7.50	21	29
Touraine Sauvignon, Domaine des Bruyeres, Loire FR	7.50	21	30
Verdejo, Bodegas Viña Mayor, Rueda SP			32
Muscadet Sur Lie, Domaine de la Pépière, Loire FR			32
Picpoul de Pinet, Domaine des Lauriers, Languedoc-Roussillon FR			33
Chardonnay, Domaine Fichet, Mâcon-Villages, Burgundy FR	8.50	23	34
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo IT			37
Vermintino Melacce, Colle Massari, Montecucco, Tuscany IT			37
Grüner Veltliner, Stift Göttweig, Niederösterreich, AUT			39
Gavi di Gavi, Deltetto Cortese Piedmont IT			41
Chablis, Moreau-Naudet, Burgundy FR			42
Jules Taylor, Sauvignon Blanc, Marlborough NZ			45
Poppy, Santa Lucia Highlands, Chardonnay, CA, USA			46
Domaine Cedric Bardin, Pouilly Fumé FR			55
Pouilly-Fuissé, Terroir de Solutré, Domaine Normand, Burgundy, FR			68

ROSÉ & CHILLED RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave Rosé, Minervois, Syrah, Grenache, Languedoc-Roussillon FR	6.50	19	29
Raisins Gaulois, Domaine Marcel Lapierre, Gamay Beaujolais FR			36
Domaine de Triennes Rosé, Cinsault, Var, Provence FR			38

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Montepulciano d'Abruzzo 'Frentano', Abruzzo IT	6.50	18	25
Grenache 'Le Paradou', Chateau Pesquie, Languedoc-Roussillon FR	6.25	19	28
Malbec 'Vicien', Organic, Catamarca, Mendoza ARG	7.75	20	30
Corbières, Château La Condamine, Carignan, Grenache, Syrah Languedoc-Roussillon FR	7.50	22	34
Great Expectations, Shiraz, Robertson SA			34
Château de Saint Cosme, Gigondas Syrah Cotes du Rhone FR			36
Tempranillo Roble, El Lagar de Isilla, Ribera del Duero SP	8.50	24	37
Doltetto D'Alba, Guiseppe Cortese IT			37
Chianti, Colli Senesi, Bindi Sergardi, Montegigioni Sangiovese, Tuscany IT			38
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhone FR			39
Valpolicella Classico, Lorenzo Begali IT			40
Grangiovese Sesti, Castello di Argiano, Montalcino Organic Sangiovese, Tuscany IT			43
Vacqueyras, Domaine Font Sarade 'Les Hauts de la Ponche' GSM, Rhone FR			44
Cabernet Franc, Ronco delle Betulle FR			48
Saint-Estèphè, Cuvée La Péseille, Château Martin FR			48
Poppy, Monterey Pinot Noir, CA, USA			58
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

Downstairs
Dish du jour

Monday

Chicken Kiev, Mash, Spinach.

Tuesday

Zampone, Lentils
& Mustard Fruits.

Wednesday

Ox Cheek Cannelloni.

Thursday

Irish Stew w/ Champ.

Friday

Fishcakes, Rocket,
Tartare Sauce.

€12

MONDAY-FRIDAY

Midday - 7.30pm



The Cow 89 Westbourne Park Road W2 5QH
Bar 020 7221 5400 Dining Room Reservations 020 7221 0021

Upstairs

**Roast
Sunday
Lunch**

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

€19



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DRAUGHT BEERS

Guinness 5
Cow Lager 5
Paulaner 5.20
Landlord 5.20
London Pride 5.20
Guest Ale 5
De Konick *gls* 5.30
Beavertown 6.70
Hogan Cider 5
Hoegarden 6.50

BOTTLED BEER & CIDERS

Budvar 330ml 5
Corona 330ml 5
Bitburger (Alcohol Free) 330ml 5
Kona Bigwave 5.50
Cidre Breton 330ml 5 1l 10
Duvel 330ml 6.50
Westmalle Dubbel 330ml 7
Kriek Boon 330ml 7
Westmalle Tripel 330ml 7
Chimay Blue 330ml 7

SCOTCH WHISKY

Famous Grouse 25ml 4.30
Johnny Walker Black Label 25ml 5
Laphroaig 25ml 7
Cragganmore 25ml 7
Glenmorangie 25ml 7
Macallan Gold 25ml 7
Oban 25ml 8
Talisker 25ml 8
Lagavulin 25ml 8.50

IRISH WHISKEY

Jameson 25ml 5
Bushmills Original 25ml 5.50
Paddy 25ml 5.50
Black Bush 25ml 6
Green Spot 25ml 6

BOURBON

Jack Daniels 25ml 5
Canadian Club 25ml 5.50
Maker's Mark 25ml 6
Bulleit 25ml 6.50
Knob Creek 25ml 6.50

BRANDY

Courcel Cognac 25ml 5.50
Armagnac La Baise du Castaing vsop 25ml 6.50
Bas Armagnac Chateau de Laquy
Armagnac VSOP 25ml 7
Calvados Morin VSOP 25ml 7
Calvados Sylvain 25ml 6
La Vielle Prune 25ml 7.50
Cognac Couprie Grand Champagne VSOP 25ml 7
Calvados Morin 15YO 25ml 10
Cognac Couprie Grand Champagne XO 25ml 10.50
Bas Armagnac Chateau de Laquy
Armagnac XO 25ml 10.50
Duc d'Aquitaine Bas Armagnac XO 25ml 11

RUM

Bacardi Carta Blanca 25ml 4.50
Captain Morgan 25ml 4.30
Goslings 25ml 4.50
Havana Club 3YO 25ml 4.50
Sailor Jerry 25ml 5
Havana Club 7YO 25ml 5.50
Mount Gay 25ml 4.50
Pussers 25ml 6
Mount Gay XO 25ml 6.50
El Dorado 12 YO 25ml 6.50

GIN

Gordons 25ml 4.30
Bombay Sapphire 25ml 5.50
Portobello 25ml 5.50
Sipsmith 25ml 6
Tanqueray 25ml 5.50
Hendricks 25ml 6
Bombay Sapphire 25ml 6

VODKAS

Stolichnaya 25ml 4.30
Zubrowka 25ml 6
Grey Goose 25ml 6.50
Black Cow 25ml 6

TEQUILA

Jose Cuervo Especial Gold 25ml 5
Patron Café Tequila 25ml 6
Tequila Chamucos Reposado 25ml 8
Tequila Chamucos Añejo 25ml 8.50
Siete Leguas Blanco 25ml 8
Siete Leguas Reposado 25ml 8

OTHER ALCOHOLS

Aperol 25ml 5
Campari 50ml 5
Stone's Ginger Wine 50ml 4.50
Cointreau 25ml 4
Drambuie 50ml 5
Malibu 25ml 4.50
Grand Marnier 25ml 4.50
Amaretto 50ml 5
Baileys 25ml 5
Kahlua 25ml 5
Tia Maria 25ml 5
Tio Pepe 100ml 5.50
Fernet Branca 25ml 6
Martini Dry 50ml 5
Martini Rosso 50ml 5
Sambuca Luxurdo White 25ml 5.50
Black Sambuca 25ml 5.50
Pernod 50ml 5
Ricard 50ml 5
Pimms 50ml 6.20
Grappa 25ml 6
Taylors Port 100ml 7

NON ALCOHOLIC

(LUSCOMBE)
Cool Ginger Beer 330ml 4
Hot Ginger Beer 330ml 4
Sicilian Lemonade 330ml 4