

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

Mackerel w/ Green Tomatoes  
& Lovage Relish

#### WEDNESDAY

Gnocchi Alla Genovese

#### THURSDAY

Hot Salt Beef  
& Green Bean Salad

#### FRIDAY

Fishcakes, Rocket,  
Tartare Sauce

### SHELLFISH

Six West Mersea Rocks 15      Six Fines de Claires 17  
Winkles & Whelks 7

Six Oysters Tasting Plate 16

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  
• Tuna Tartare, Avocado & Radishes 13  
• Moules Marinière 9 / 14  
• Burrata, Violetto Artichokes, Pomegranate & Mint 13  
• 6 Escargots, Parsley & Garlic Butter 9

#### MAIN COURSES

• Fish of the Day 18  
• Warm Goat's Cheese Salad, Courgettes, Mixed Leaves, Dukkah, Basil & Lemon Dressing 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  
• Veal Escalope 'Milanese', Rocket & Lemon 19  
• 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  
Gooseberry Fool 6  
Eton Mess 6  
Lemon Tart, Crème Fraîche 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