

Quality
DOMESTIC & FOREIGN COOKING
OYSTERS & GUINNESS

THE

EVENING STANDARD
LONDON PUB OF THE YEAR 2000



HEAD CHEF: SILVIA GANCIU

COW

EVENING STANDARD
LONDON PUB OF THE YEAR 2000

Slogan
EAT HEARTILY & GIVE
THE HOUSE A GOOD NAME

DISH DU JOUR

£12

MONDAY - FRIDAY MIDDAY - 7.30PM

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Sweet Pickled Herring,
Beetroot & Horseradish Cream

WEDNESDAY

Paglia e Fieno, Pancetta,
Peas & Cream

THURSDAY

Irish Stew w/ Champ

FRIDAY

Fishcakes, Rocket,
Tartare Sauce

SHELLFISH

Six West Mersea Rocks 16 Six Fines de Claires 18
Winkles & Whelks 8 Six Loch Ryan Natives 26

Six Oysters Tasting Plate — 19

½ Pint / 1 Pint Prawns, Mayonnaise 7/12
Six Dublin Bay Prawns w/ Mayonnaise 18
Whole Cracked Dorset Crab, Aioli 26

THE COW SPECIAL Six Rocks & Pint Guinness or gls House Wine 19

SMALL SEAFOOD PLATTER 52 **GRAND SEAFOOD PLATTER** 92

Eight West Mersea Rocks
+ Eight Fines de Claires
+ ½ Pint of Prawns
+ Winkles & Whelks

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

TODAY'S MENU

STARTERS

•Soup of the Day 7
•Mussel & Cockle Chowder 8.5
•Crab Bisque 9.5
•Paté de la Maison, Cornichons, Sourdough Toast 10.5
•Buffalo Fresh Mozzarella, Grilled Vegetables w/ Lemon, Garlic & Basil Dressing 14
•Chicory, Pear, Walnuts & Blue Cheese Salad 8/12
•Moules Marinière 9/14

MAIN COURSES

•Fish of the Day 18.5
•Warm Salad of Goat's Cheese, Roast Candy Beetroot, Pumpkin, Baby Spinach & Rocket Pesto 15
•Cow Fish Stew, Rouille & Crouton 17
•Handmade Tagliolini, Fresh Crab, Tomato & Chilli 17
•Chicken Kiev, Mash, Spinach 17
•Beef & Guinness Pie, w/ Winter Greens 14
•Sausages, Mash & Onion Gravy 13
•Irish Stew w/ Champ 16
•Aberdeen Angus Forerib, Potato & Rosemary Gratin, Whisky & Green Peppercorn Butter 26

SIDE DISHES

Bread & Butter 2
Green Salad 4.5
Mangetout w/ Lemon 4.5
Winter Greens 4.5
Cornish New Potatoes 4.5
Mash 4.5
Champ 4.5

PUDDINGS

Chocolate Pot 6
Apple Strudel w/ Vanilla Ice Cream 7
Tiramisu 7
Spotted Dick w/ Custard 7
British Cheese Board 7/12

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	6.5	18	25
Viognier 'Le Paradou', Château Pesquie, Languedoc-Roussillon FR	7.5	21	29
Touraine Sauvignon, Domaine des Bruyeres, Loire FR	7.5	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	8.5	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	6.5	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	6.5	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	7.5	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	8.5	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