

Quality
DOMESTIC & FOREIGN COOKING
OYSTERS & GUINNESS

THE

EVENING STANDARD
LONDON PUB OF THE YEAR 2000



COW

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LONDON PUB OF THE YEAR 2000

Slogan
EAT HEARTILY & GIVE
THE HOUSE A GOOD NAME

HEAD CHEF: SILVIA GANCIU

DISH DU JOUR

£12

MONDAY - FRIDAY MIDDAY - 7.30PM
ONLY AVAILABLE IN THE SALOON BAR

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Sweet Pickled Herring,
Beetroot & Horseradish Cream

WEDNESDAY

Homemade Black Tagliolini
w/ Seafood

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

Dressed Portland Crab with Lemon Mayonnaise 16
½ Pint / 1 Pint Prawns, Mayonnaise 7/12
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** 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

TODAY'S MENU

STARTERS

•Soup of the Day 7
•Moules Marinière 8.5 / 14
•Cockle & Mussel Chowder 8.5
•Crab Bisque 9.5
•Paté de la Maison, Cornichons, Sourdough Toast 10.5
•Chicory, Pear, Walnut & Blue Cheese Salad 8/12
•Buffalo Mozzarella, Grilled Vegetables w/ Lemon, Garlic & Basil Dressing 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/ Spring Greens 14
•Sausages, Mash & Onion Gravy 13
•Irish Stew w/ Champ 14
•Aberdeen Angus Forerib, served with Potato Gratin or Greens 26

SIDE DISHES

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

Reservations can only be taken for the upstairs Dining Room / £2 cover charge per person for extra homemade bread & hors d'oeuvres.

Food intolerances & allergies: please speak to our staff about any concerns you may have about our menu.

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
Sauvignon de Touraine, Domaine de la Charmoise FR	8.5	24	34
Muscadet Sur Lie, Domaine de la Pépière, Loire FR			32
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
Gavi di Gavi, Deltetto Cortese Piedmont IT			41
Chablis, Domaine des Hates, Burgundy FR			42
Jules Taylor, Sauvignon Blanc, Marlborough NZ			45
Poppy, Santa Lucia Highlands, Chardonnay, California, USA			46
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	6.5	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', Château Pesquie, Languedoc-Roussillon FR	6.25	19	28
Malbec 'Vicien', Organic, Catamarca, Mendoza ARG	7.75	20	30
Minervois, Domaine Villa Saint Roch FR	7.5	23	35
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
Chianti, Coli Aretini, Tuscany IT			40
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
Poppy, Monterey Pinot Noir, California, 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