

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
ONLY AVAILABLE IN THE SALOON BAR

MONDAY

Chicken Kiev, Mash, Spinach

TUESDAY

Smoked Herring, Crispy Bacon
& Mash

WEDNESDAY

Pumpkin Gnocchi,
Sage Butter & Parmesan

THURSDAY

Confit of Pork Belly, Honey
Glazed, Turnips, Seasonal
Cabbage, Apple & Mustard Sauce

FRIDAY

Fishcakes, Rocket,
Tartare Sauce

SHELLFISH

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

Six Oysters Tasting Plate — 19

Dressed Portland Crab, Rocket, Lemon Mayonnaise 16
½ Pint / 1 Pint Prawns, Mayonnaise 7/12
Whole Cracked Dorset Crab, Lemon Mayonnaise 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
+ 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

TODAY'S MENU

STARTERS

- Soup of the Day 7
- Curly Endive Salad, Beetroot, Quinoa, Smoked Applewood Cheddar, Pickled Walnuts, Vincotto Dressing 8/12
- Buratina, Celeriac, Carpaccio, Red Endive, Pomegranate, Pistacchio Pesto 14
- Shell on Mussels, Soave, Shellfish Broth, Tomato, Chilli, Fresh Herbs 8.50/14
- British Smoked Fish Platter 14
- Paté de la Maison, Piccalilli, Sourdough Toast 10.5

MAIN COURSES

- Fish of the Day 18.5
- Grilled Goats Cheese Salad, Parsnip Chips, Candied Sweet Potatoes, Roast Red Onions, Saba Dressing 15
- Vegan Dish of the Day 15
- Cow Fish Stew, Rouille & Crouton 17
- Handmade Tagliolini, Fresh Crab, Tomato & Chilli 17
- Chicken Kiev, Mash, Spinach 17
- Beef & Guinness Pie, w/ Mash & Greens 15
- Sausages, Mash & Onion Gravy 13
- Confit Belly of Pork, Honey Glazed Turnips, Seasonal Cabbage, Apple & Mustard Sauce 14
- Cote du Boeuf, Potato Gratin, Garlic & Parsley Butter 26

SIDE DISHES

| | |
|--------------------|-----|
| Bread & Butter | 2 |
| Green Salad | 4.5 |
| Seasonal Cabbage | 4.5 |
| Mangetout w/ Lemon | 4.5 |
| Kale | 4.5 |
| Mash/Potato Gratin | 4.5 |

PUDDINGS

| | |
|--------------------------------------|------|
| Salame Al Cioccolato w/ Brandy Cream | 6 |
| Banoffee Pie | 7 |
| Apple Cobbler 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 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, Superiore, Drusian, Valdobbiadene, IT | 8.5 | 42 |
| Champagne, Bertrand Jorez, Brut Tradition NV, FR | | 65 |
| Champagne Bollinger, Special Cuvée, Brut, Aÿ. FR | | 85 |

WHITE

| | Gls. 175ml | Cf. 50cl | Btl. 75cl |
|--|------------|----------|-----------|
| Trebbiano d'Abruzzo, 'Frentano', Abruzzo IT | 6.5 | 19 | 26 |
| Viognier, 'Le Paradou', Château Pesquie, Languedoc-Roussillon FR | 7.5 | 22 | 30 |
| Domaine de la Pépière, Muscadet Sur Lie, Loire FR | | | 33 |
| Domaine de L'Aumonier, Sauvignon de Touraine, Loire FR | 8 | 24 | 35 |
| Chardonnay, Domaine Fichet, Mâcon-Villages, Burgundy FR | 8.5 | 25 | 36 |
| Verdicchio dei Castelli di Jesi, 'Gino', Fattoria San Lorenzo, Umbria IT | | | 38 |
| Vermintino Melacce, Colle Massari, Montecucco, Tuscany IT | | | 38 |
| Deltetto Cortese, Gavi di Gavi, Piedmont IT | | | 42 |
| Chablis, Domaine des Hates, Burgundy FR | | | 43 |
| Jules Taylor, Sauvignon Blanc, Marlborough NZ | | | 45 |
| Poppy, Santa Lucia Highlands, Chardonnay, California USA | | | 47 |
| Domaine Cedric Bardin, Pouilly Fumé, Loire FR | | | 56 |

ROSÉ & CHILLED RED

| | Gls. 175ml | Cf. 50cl | Btl. 75cl |
|---|------------|----------|-----------|
| Château La Grave Rosé, Minervois, Syrah, Grenache, Languedoc-Roussillon FR | 6.5 | 20 | 30 |
| Raisins Gaulois, Domaine Marcel Lapierre, Gamay, Beaujolais FR (Served Chilled) | | | 37 |
| Domaine de Triennes, Rosé, Cinsault, Var, Provence FR | | | 40 |

RED

| | Gls. 175ml | Cf. 50cl | Btl. 75cl |
|--|------------|----------|-----------|
| Montepulciano d'Abruzzo, 'Frentano', Abruzzo IT | 6.5 | 19 | 26 |
| Grenache, 'Le Paradou', Chateau Pesquie, Languedoc-Roussillon FR | 6.25 | 21 | 29 |
| Malbec, 'Vicien', Organic, Catamarca, Mendoza ARG | 7.75 | 21 | 31 |
| Great Expectations, Shiraz, Robertson SA | | | 35 |
| Domaine du Grand Arc, Corbières, Aude, FR | 7.5 | 23 | 36 |
| Château de Saint Cosme, Gigondas, Syrah, Cotes du Rhone FR | | | 37 |
| Tempranillo Roble, El Lagar de Isilla, Ribera del Duero SP | 8.5 | 25 | 38 |
| Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhone FR | | | 40 |
| Coli Aretini, Chianti, Tuscany IT | | | 41 |
| Valpolicella Classico, Lorenzo Begali IT | | | 41 |
| Grangiovese Sesti, Montalcino Organic Sangiovese, Tuscany IT | | | 44 |
| Domaine Font Sarade, 'Les Hauts de la Ponche', Vacqueyras, GSM, Rhone FR | | | 44 |
| Ronco delle Betulle, Cabernet Franc, Friuli IT | | | 48 |
| Poppy, Monterey Pinot Noir, California USA | | | 59 |
| Barolo, Tenuta Rocca, Montforte d'Alba IT | | | 66 |

DESSERT

| | Gls. 100ml | Btl. 50cl |
|--|------------|-----------|
| Sauternes, Château Clos Dady Semillon, Muscadelle, Sauvignon Blanc, Bordeaux FR | 13 | 41 |
| Vin Santo del Chianti, Fattoria dei Barbi, Montalcino, Malvasia, Trebbiano, Tuscany IT | 15 | 52 |