

COW & SOW



ASHTON GATE

COW & SOW SHARER.

for a minimum of 2 people

COW & SOW SHARING BOARD *for the table including...*

Salt & pepper pork rinds | Baby back ribs | Ox cheek & cheddar croquette | Mini chorizo | Poached & charred pineapple (ve) | Olives
Warm pain de campagne with whipped butter (veo)

TO FOLLOW *for the table...*

Picanha Sharing Cut (35 day aged)

Rump cap. Packed with deep, rich flavour.

Served medium-rare with chef's selection of house sauces, butters & sides for the table

FOR THE NON-MEAT LOVERS (pre-order only)

To start

Spanish Padrón peppers (ve)

Pangrattato

To follow

Grilled smoky maple glazed cauliflower steak (ve)

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

(ve) - Vegan (veo) - May be made suitable for vegans

Please always inform us at the time of the reservation, and then to your server on the day, of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

COW & SOW



ASHTON GATE

COW & SOW PREMIUM SHARER.

for a minimum of 4 people

COW & SOW SHARING BOARD *for the table including...*

Salt & pepper pork rinds | Baby back ribs | Ox cheek & cheddar croquette | Mini chorizo | Poached & charred pineapple (ve) | Olives
Warm pain de campagne with whipped butter (veo)

TO FOLLOW *for the table...*

A Selection of Picanha & Chateaubriand Sharing Cuts (35 day aged)

Enjoy the rump cap, full or deep rich flavour alongside a prized cut from the fillet, deliciously soft and tender.

Served medium-rare with chef's selection of house sauces, butters & sides for the table

***FOR THE NON-MEAT LOVERS** (pre-order only)

To start

Spanish Padrón peppers (ve)

Pangrattato

To follow

Grilled smoky maple glazed cauliflower steak (ve)

Pommes Anna | Squash puree | Greens | Thyme & beetroot jus

*Package charged at Cow & Sow Sharer option

(ve) – Vegan (veo) – May be made suitable for vegans

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ASHTON GATE

COW & SOW BRUNCH.

for a minimum of 2 people

PASTRIES ON ARRIVAL *on the table...*

TO FOLLOW

Flat iron steak

170g approx. served medium-rare

Poached egg | Spinach | Hollandaise | Pico de gallo salsa | Hash brown

FOR THE NON-MEAT LOVERS (pre-order only)

Beef style flank steak (ve)

150g approx.

Smoked tofu | Spinach | Hollandaise (ve) | Pico de gallo salsa | Hash brown (ve)

HALF TIME TREAT

American pancakes

Smoked streaky bacon | Maple syrup

Vegan alternative will be available

(ve) – Vegan (veo) – May be made suitable for vegans

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