

VALENTINE'S DAY

3 COURSES: £50PP

OYSTER MIGNONETTE



COQUILLES ST JACQUES

BAKED SCALLOPS. CREAMY VELOUTÉ. HERB CRUMB

CHICKEN, PORK & SAGE TERRINE

APRICOT CHUTNEY. SOURDOUGH. DRESSED ENDIVE (GFO)

PEA & MINT FRITTER

COURGETTE & CARROT SALAD. SWEET CHILLI SAUCE (V)(GF)

GARLIC & ROSEMARY BAKED CAMEMBERT (TO SHARE)

WARM BREAD. RED ONION MARMALADE (V)(GFO)



PAN-ROASTED GRESSINGHAM DUCK BREAST

DAUPHINOISE POTATOES. CELERIAC PURÉE. ROASTED SHALLOTS. SPIN-
ACH. BLACKBERRY & SLOE BERRY JUS (GF)

SEAFOOD BOUILLABAISSSE

HAKE. MULLET. COD. MUSSELS & PRAWNS SAFFRON AIOLI.
CHARRED TOAST (GFO)

BAKED GOAT'S CHEESE & RATATOUILLE

COUSCOUS STACK. PESTO. DRESSED WATERCRESS (V)

16oz CÔTE DE BOEUF (TO SHARE)

BALSAMIC CHERRY TOMATOES. TRUFFLE MUSHROOM CROQUETTES.
CREAMED CABBAGE. PEPPERCORN SAUCE. SKINNY FRIES



STRAWBERRY, CHAMPAGNE & WHITE CHOCOLATE CHEESECAKE

STRAWBERRY ICE CREAM

THE COW CHEESE PLATTER

3 CHEESES. RED ONION MARMALADE. APPLE. CELERY.
CANDIED WALNUTS. FUDGE BISCUITS

PEACH BELLINI GRANITA

BAKED PEACH. PEACH BELLINI & PASSIONFRUIT TEXTURES (GF)(DF)

WARM CHOCOLATE FONDUE (TO SHARE)

SKEWERS: STRAWBERRY & MARSHMALLOW.
BELGIAN WAFFLE & BANANA (GFO)

(V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (VG) VEGAN (DFO) DAIRY FREE OPTION (DF) DAIRY FREE
Nuts, allergies & dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts
& other dishes may contain nuts or nut traces. For any guests with dietary requirements please make this known to your server. The Cow
cannot accept any responsibility for any allergen related intolerances you may have, if you have not asked for the allergen list and informed
us of your dietary needs.