



THE
CATCH

AT THE COW

SUNDAY'S

2 COURSES: £25 | 3 COURSES: £32

TO START

SOUP OF THE DAY
sourdough bread

SMOKED SALMON, CRAB & PRAWN ROULADE
served with fresh lemon & mixed leaf

CHICKEN, SMOKED BACON & APRICOT TERRINE
red onion marmalade, melba toast

CHESTNUT MUSHROOM, TOFU & TOMATO STEW
served with wild rice

MAINS

28 DAY AGED DERBYSHIRE BRED SIRLOIN OF BEEF
served with a yorkshire pudding, seasonal greens & rich gravy (£4 supplement)

PACKINGTON PORK BELLY
served with apple sauce, stuffing, crackling, seasonal greens & rich gravy

ROASTED PACKINGTON CHICKEN BREAST
served with mash, roast potatoes, creamy wild mushroom & tarragon sauce

FRESH FISH OF THE DAY

VEGETARIAN NUT ROAST
served with roast potatoes, seasonal greens & rich gravy

ADD A SIDE OF CAULIFLOWER CHEESE £3.90

DESSERT

VANILLA CRÈME BRULÉE
gingerbread biscuit

APPLE & RHUBARB CRUMBLE
warm vanilla custard

GUINNESS CAKE
chocolate sauce, vanilla ice cream

TRIO OF CHEESE PLATTER
(supplement of £4.95)

v - vegetarian, ve - vegan, gf - gluten free, df - dairy free, gfo - gluten free option

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. We cannot guarantee the 100% removal of all bones in our dishes, so we do advise caution when consuming the fish meals as they may contain bones. For any guests with dietary requirements please make this known to your server. The Cow Dalbury can not accept any responsibility for any allergen related intolerances you may have, if you have not asked for the dietary menu or informed us of your dietary needs.

A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.