



GRILL & GRAPES

4TH OF JULY EDITION

~~35-DAY DRY AGED WEST COUNTRY BEEF STEAKS~~

8oz Bavette – £17

8oz Rump – £21

Jack Daniels BBQ Glazed Jacob's Ladder Beef Rib £24

10oz Sirloin – £32

15oz Rib Eye on the Bone – £42

35oz Tomahawk – £70

SAUCE IT UP - £3

Thyme & Chestnut Mushroom Sauce

Cashel Mature Blue Cheese Sauce

Brandy Peppercorn Sauce

STEAK ADD-ONS

Double York St Ewes Fried Egg – £3.5

Sautéed Truffle Wild Mushrooms – £7.5

Garlic Buttered King Prawns – £12

Lamb Cutlet – £8

SIDES FOR THE TABLE

Koffmann's Thick Chips or Skinny Fries – £6

Three Cheese Baked Mac & Cheese – £7.5

Clotted Cream & Chive Mashed Potatoes – £8

Char-Grilled Asparagus with Garlic & Parmesan – £9

Halloumi Fries with Hot Honey Drizzle & Pomegranate – £7.5

Char-Grilled Corn on the Cob, Smokey Sea Salt Butter £7.5



THE
COW

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Something Sweet

Affogato, Toasted Hazelnuts, Espresso & Vanilla Ice Cream – £5

Vanilla Bean Crème Brûlée, Almond Shortbread – £5

Macerated Strawberries & Chantilly Cream – £5

Chocolate Truffles with Dessert Wine – £5

Cinnamon Baked Apple Pie, Vanilla Ice Cream & Caramel Sauce £7.5



THE
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GRAPES

Cloof Inkspot

South Africa | Rich Plum-Spice-Blackcurrant | M £9.05 | L £12.30 | B £36.25

Bodega Norton Finca La Colonia Colección Malbec

Argentina | Jammy-Complex-Spicy | M £9.70 | L £13.20 | B £39.00 | MG £78.00

Conde Valdemar Rioja Reserva

Spain | Black Plum-Fig-Cloves | M £11.20 | L £15.60 | B £46.00

Château Bourdicotte Bordeaux

France | Vanilla-Plum-Full Bodied | Organic | B £39.00

Valpolicella Black Label, Pasqua, Veneto

Italy | Red Cherry-Chocolate-White Pepper | B £42.50

Domaine Tournon Shiraz

Australia | Bramble-Pepper-Jammy | B £43.00

Château Gaudin, Pauillac

France | Blackberry-Oak-Earthy | B £54.00

Prunotto Barolo

Italy | Cranberry-Rose-Red Cherry | B £60.00

Châteauneuf-du-Pape Le Parvis

France | Black Cherry-Red Plum-Coffee | B £87.50