



THE
CATCH

AT THE COW
SUNDAYS

2 COURSES: £24 | 3 COURSES: £30

SAMPLE MENU

TO START

SOUP OF THE DAY
sourdough bread

CRISPY MIXED VEGETABLE PAKORA (v)

Heritage tomato, minted yoghurt

HAM HOCK TERRINE
pickled vegetables, piccalilli sauce, crouton

SMOKED HADDOCK FISHCAKE

mixed leaf lettuce, lemon, sweet chilli sauce

MAINS

ROASTS

28 DAY AGED DERBYSHIRE BRED SIRLOIN OF BEEF
served with a Yorkshire pudding

PACKINGTON PORK BELLY
served with apple sauce, sage and onion stuffing

all served with roast potatoes, panache of vegetables, cauliflower cheese and rich gravy

FRESH FISH OF THE DAY

MEDITERRANEAN TOMATO, OLIVE & FETA LINGUNE

DESSERT

CLASSIC APPLE AND CINNAMON PIE
vanilla custard

LEMON AND WHITE CHOCOLATE POT
ginger bread biscuit

SELECTION OF DALTON DAIRY ICE CREAM
PARSLEY CAKE

Lemon curd ice cream, lemon chantilly

TRIO OF CHEESE PLATTER
chutney, celery, grapes and candied walnuts

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.