



Cow & Sow Birmingham

SPOTLIGHT REVIEW



Address: **One Chamberlain Sq, Birmingham B3 3AX**

Date of visit: **23 July 2025**
Time: **17:00**
Overall rating: **SSSSSSSS**

TO START

- Marinated Nocellara & Kalamata olives
- Crispy squid with Tajin dusting, lemon & lime mayonnaise
- Smokey maple glazed brisket with beef dripping & bacon ketchup
- Ox cheek & cheddar croquettes with roquito ketchup
- Sticky pork belly with floral soy & honey glaze, pork rind, chilli, lime & chive crumb

FOR MAIN

- Fillet steak with green & pink peppercorn sauce
- Fillet steak with truffle butter

SIDES

- Smoky sweet potato with chive crème fraîche, crispy onions & watercress
- Grilled baby gem with chive crème fraîche, bacon bits & crispy onions
- House slaw of fennel, cabbage, onion, carrot & cider vinaigrette
- House vegetables: courgette, mangetout, peas, broad beans, French beans, cavolo nero, pomegranate seeds & almond flakes

TO FINISH / DRINKS

- Set saffron custard with rhubarb textures, basil & extra virgin olive oil
- Ancora Pinot Grigio Rosé
- Andes Peaks Merlot
- Brûléed Old Fashioned
- Americano coffee

When it came to choosing starters, our waiter noticed we were torn between several tempting options. Rather than leave us to decide, the team ensured we sampled an array, a thoughtful gesture that set the tone for the evening: generous, attentive, and confident in the menu.

The starters were full of personality. Crispy squid with Tajin spice and lemon & lime mayo was light and zesty, while the ox cheek and cheddar croquettes delivered rich indulgence with a sweet kick of roquito ketchup. The smokey maple glazed brisket was melt-in-the-mouth, deepened by beef dripping and bacon ketchup. Best of all was the sticky pork belly, glazed with soy and honey, topped with pork rind, lime, and chive crumb - a dish that balanced sweetness, savouriness, and crunch with perfection.

The fillet steaks were the undeniable stars of the main event. Cooked flawlessly to a tender, blushing pink, they required little more than a knife's touch. One paired with a creamy green and pink peppercorn sauce, the other finished with truffle butter - two variations, equally indulgent. Sides impressed as much as the mains: smoky sweet potato with chive crème fraîche and crispy onions was playful and hearty, while grilled baby gem with bacon added smoky crunch. A sharp house slaw and a vibrant medley of seasonal vegetables - courgette, mangetout, peas, broad beans, French beans, and cavolo nero, finished with pomegranate seeds and almond flakes - proved that vegetables, when prepared with care, can steal the spotlight.

Dessert carried the same balance of indulgence and surprise. The set saffron custard, delicate and silky, was paired with rhubarb in multiple textures, bringing tartness and intrigue. The addition of basil and extra virgin olive oil lent a savoury sophistication, transforming the dish into something both daring and elegant. Drinks were equally well-judged: a crisp Pinot Grigio Rosé, a smooth Merlot, and the theatrical brûléed Old Fashioned, smoky and indulgent. A simple Americano closed the evening with quiet finesse.

Cow & Sow is a standout in Birmingham's dining scene. With its mix of indulgence, creativity, and genuine hospitality, it delivers a meal that feels as generous as it is unforgettable.