



## The Cowdray Arms Menu

### Starters

<b>Soup of the Day with Crusty Bread</b>	<b>£6.95</b>
Served with freshly Baked Artisan Bread	
<b>Warm Smoked Duck with Orange Salad</b>	<b>£7.50</b>
Pomegranate and Roasted Hazelnuts	
<b>Crown of Avocado Prawn Cocktail</b>	<b>£7.50</b>
Marie Rose Sauce, Hot Smoked Paprika	
<b>Poached Egg and Avocado on Toast</b>	<b>£7.50</b>
With Cherry Tomatoes	
<b>Citrus Goat Cheese Lollipops</b>	<b>£7.50</b>
Served with Lemon Curd	
<b>Whole Baked Camembert to Share</b>	<b>£12.95</b>
Red Pepper Relish and Toasted Bloomer	

### Mains

<b>Grange Farm Roast Turkey with all the Trimmings</b>	<b>£15.50</b>
Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Red Cabbage, Pigs in Blankets, Roasted Chestnuts, Apricot Stuffing, Cranberry Sauce and finished off with Gravy	
<b>Badger Beer Battered Newhaven Landed Cod</b>	<b>£15.50</b>
Rustic Home Cut Chips with Pea Puree and Tartare Sauce	
<b>8oz Cowdray Arms Sussex Beef Burger</b>	<b>£15.50</b>
Trenchmore Farm Beef, Sussex Cheddar, Burger Sauce, Caramelised Onion, Brioche Bun and Rustic Home Cut Chips	
<b>Add Smoked Bacon or Avocado, Each</b>	<b>£1.50</b>
<b>Seared Salmon with Vierge Sauce</b>	<b>£14.95</b>
Seasonal Vegetables and Baby Potatoes	
<b>Grange Farm Cumberland Sausages</b>	<b>£12.95</b>
Mashed Potato, Broccoli and Caramelised Onion Gravy	
<b>The Cowdray Arms Five Cheese Mac n Cheese</b>	<b>£12.50</b>
Rocket, Red Onion, Tomato Salad and Homemade Garlic Bread	
<b>Halloumi Burger with Portobello Mushrooms (v)</b>	<b>£12.50</b>
Sweet Potato Fries, Burger Sauce, in a Brioche Bun	
<b>Stuffed Aubergine with Ratatouille Topped with Cheese (v)</b>	<b>£9.50</b>
<b>Slow Roast Pork Belly with Thyme and Garlic</b>	<b>£14.95</b>
Mustard Mash Potato, Apple Sauce and Red Wine Jus	
<b>Grange Farm 11oz 28 Day Aged Sirloin Steak</b>	<b>£23.75</b>
Rustic Home Cut Chips, Flat Cup Mushroom, Roasted Cherry Tomatoes	
<b>(Add Bearnaise / Peppercorn Sauce or Garlic Butter)</b>	<b>£1.50</b>

Head Chef – Ferney Riano / Manager – Nickie de Havas



## **Dessert**

<b>Traditional Christmas Pudding</b>	<b>£6.75</b>
Brandy Sauce	
<b>Panettone Bread and Butter Pudding</b>	<b>£6.75</b>
Custard	
<b>Homemade Sticky Toffee Pudding</b>	<b>£6.75</b>
Vanilla Ice Cream	
<b>Ferney's Baked Dulce De Leche and Raspberry Cheesecake</b>	<b>£6.75</b>
<b>Ice Cream and Sorbet – 3 Scoops</b>	<b>£6.50</b>
Vanilla, Chocolate, Rum & Raisin and Salted Caramel Raspberry, Lemon, Mango	
<b>Sussex Cheese Board</b>	<b>£8.95</b>
Golden Cross, Olde Sussex, Brighton Blue (if not a Blue lover we have another) Brie, Grapes and Cheese Crackers.	
<b>Coffee supplied by Lindfield Coffee Works</b>	
Espresso - Macchiato – Americano - Cappuccino - Latte - Flat White	<b>£3.00</b>
<b>Hot Chocolate</b>	<b>£2.80</b>
<b>Luxury Hot Chocolate</b>	<b>£4.50</b>
Cream, Marshmallows and a Chocolate Flake	
<b>Selection of Teas available</b>	<b>£2.50</b>
<b>Liqueur Coffees</b>	<b>£6.50</b>
Irish - Calypso - Seville	

**Head Chef – Ferney Riano**

**Manager – Nickie de Havas**



## The Cowdray Arms Bar Menu

<b>Loaded Nachos</b>	<b>£6.95</b>
Nachos topped with Five-Bean Salsa, Soured Cream, and homemade Guacamole	
<b>Add Chicken</b>	<b>£1.50</b>
<b>Grilled Chicken Wings</b>	<b>£6.50</b>
BBQ Sauce, Piri-Piri Sauce, Garlic & Lemon Sauce	
<b>Soup of the Day</b>	<b>£6.95</b>
<b>Poached Egg and Avocado on Toast</b>	<b>£7.50</b>
<b>Whole Baked Camembert to Share</b>	<b>£12.95</b>
Red Pepper Relish and Toasted Bloomer	
<b>Badger Beer Battered Newhaven Landed Cod</b>	<b>£15.50</b>
Rustic Home Cut Chips with Pea Puree and Tartare Sauce	
<b>8oz Cowdray Arms Sussex Beef Burger</b>	<b>£15.50</b>
Trenchmore Farm Beef, Sussex Cheddar, Burger Sauce, Caramelised Onion, Brioche Bun and Rustic Home Cut Chips	
<b>Add Smoked Bacon or Avocado</b>	<b>£1.50 Each</b>
<b>Grange Farm Cumberland Sausages</b>	<b>£12.95</b>
Mashed Potato, Broccoli and Caramelised Onion Gravy	
<b>The Cowdray Arms Five Cheese Mac n Cheese</b>	<b>£12.50</b>
Rocket, Red Onion, Tomato, and Homemade Garlic Bread	
<b>Halloumi Burger with Portobello Mushroom</b>	<b>£12.50</b>
Sweet Potato Fries, Burger Sauce in a Brioche Bun	
<b>Stuffed Aubergine with Ratatouille</b>	<b>£9.50</b>
Topped with Sussex Cheddar	
<b>Grange Farm Sirloin Steak Panini</b>	<b>£12.50</b>
Caramelised Onion, and Rustic Home Cut Chips	
<b>PANINIS</b>	<b>£6.50</b>
Ham and Cheese	
Pesto, Mozzarella and Tomato	
Chicken, Bacon and Cheddar Cheese	
<b>SIDES</b>	<b>£3.75 Each</b>
Cheesy Chips	
Rustic Hand Cut Chips	
Sweet Potato Fries	
Homemade Coleslaw	

**Head Chef – Ferney Riano/Manager – Nickie de Havas**