

THE COWDRAY ARMS

Starters

Gazpacho

Garlic Rouille, Focaccia

Chicory, Pear, Blue Cheese & Walnut Salad

William Pears, Brighton Blue

Old Sussex Cheddar Rarebit

Crusty Bread, Homemade Heritage Tomato Chutney

Tomato and Goats Cheese Salad

Nutbourne Farm Heritage Tomatoes, Sussex Goats Cheese, Roquette Pesto, Olive Tapenade

Crispy Homemade Salt Cod Fritters

Tartare Sauce, Herb Salad

Trenchmore Farm Salt Beef Salad

Crunchy Vegetables, Horseradish Cream, Wild Roquette, Shallot Crumb

Posh Fish Pie

Cod, Haddock, Smoked Salmon, Crispy Prawns

Warm Smoked Salmon

Panko Prawns, Curry, Apple, Fennel, Coriander

Whole Baked Camembert to Share

Homemade Chilli Jam, Crusty Bread

£6.95

£6.95

£7.25

£7.50

£7.50

£7.75

£8.25

£14.50

Mains

Grange Farm Pork and Apple Sausages

Butter Baked Mashed Potato, Creamy Cabbage & Bacon, Caramelised Onion Gravy

Pearl Barley Risotto

Wild Mushrooms, Peas, Beans, Tenderstem Broccoli, Parmesan

Badger Beer Battered Halloumi

Hand Cut Chips, Mushy Peas, Homemade Tartare Sauce

Lightly Spiced Roasted Cauliflower Steak

Charred Broccoli, Curried Sultana Dressing, Peas and Beans, Mixed Leaf

(Add Halloumi £1.50)

Cowdray Arms Fisherman's Scotch Egg

£13.75

Smoked Haddock, Cod, Salmon, Peas, Beans, Jersey Royals, Tenderstem Broccoli

Home Cured Salmon Salad

Pickled Beetroot & Cucumber, Croutons, Boiled Egg, Mixed Leaves, Whole Grain Mustard Dressing

8oz Cowdray Arms Angus Beef Burger

Trenchmore Farm Beef, Sussex Cheddar, Homemade Chilli Jam, Brioche Bun, Hand Cut Chips

(Add Caramelised Onion, Crispy Smoked Bacon £1 each)

Badger Beer Battered Newhaven Landed Cod

Hand Cut Chips, Mushy Peas, Homemade Tartare Sauce

Honey Roast Cornfed Chicken Breast

Sun-dried Tomato Pearl Barley Risotto, Tenderstem Broccoli and Roquette Pesto

New Season Chump of Lamb

Aubergine Caviar, Roasted Provençal Vegetables, Confit Potatoes & Marinated Tomatoes,

Shallot Crumb, Lamb Jus

Grange Farm 8oz 28 Day Aged Sirloin Steak

Served with Hand Cut Chips, Garlic flat cup Mushrooms, Confit Tomatoes, Baby Gem and Roquette Salad,

Homemade Béarnaise Sauce

£12.50

£12.50

£13.50

£13.50

£13.75

£14.50

£14.50

£16.25

£18.50

£19.50

All our dishes are made to order using fresh ingredients from local suppliers. Please note that some dishes may contain allergens. Please advise us of any allergies or dietary requirements before ordering.

Sides £3.50 each

- Creamy Cabbage & Smoked Bacon - Sweet & Sour Red Cabbage -
- Crispy Cauliflower Cheese Croquettes -
- Buttered Greens -
- Garlic flat cup Mushrooms -
- Butter Baked Mashed Potato – Hand Cut Chips -
- Baby Gem & Wild Roquette Salad – Buttered Jersey Royals -

Puddings

Warm Apple Crumble	£7.25
Walnut Crumb, Vanilla Ice-cream	
Chilled Strawberry Parfait	£7.50
Meringue, Sussex Berries, Raspberry Sorbet	
Chocolate Brownie	£7.50
Chocolate Sauce, Vanilla Ice Cream	
Warm Banana Pancake	£7.50
Caramel Sauce, Vanilla Ice-cream	
Cowdray Arms Warm Sticky Toffee Pudding	£7.50
Salted Caramel Ice-cream, Popping Candy	
Selection of Downsview Dairy ice-creams & Sorbets	£6.75
Vanilla, Hazelnut, Lemon Curd, Salted Caramel, Honeycomb	
Mango, Raspberry, Apple	
Sussex Cheese	£3.50 each/ 3 for £9.00
Golden Cross, Olde Sussex, Brighton Blue	

Coffee from £2.75

Americano - Macchiato - Cappuccino - Latte - Espresso -
Flat White - Mocha

Selection of Teas available £2.50

Liqueur Coffees £6.50

Irish - Calypso - Seville - Baileys

Espresso Martini £8.50

Consultant Chef- Stephen Crane
Head Chef- Neil Ruzicka
Restaurant Manager-Katie Carroll

Service charge is not included in your final bill