

# THE COWDRAY ARMS

## Starters

<b>Spring Pea and Ham Soup</b>	<b>£6.25</b>
Smoked Ham Hock, Garlic and Herb Croutons	
<b>Chicory, Pear, Blue Cheese &amp; Walnut Salad</b>	<b>£6.95</b>
William Pears, Stilton	
<b>Old Sussex Cheddar Rarebit</b>	<b>£6.95</b>
Crusty Bread, Homemade Heritage Tomato Chutney	
<b>Free Range Roast Pork Salad</b>	<b>£7.50</b>
Crunchy Spring Vegetables, Pickled and Smoked Apple, Wild Rocket	
<b>Mushrooms with Egg on Toast</b>	<b>£8.25</b>
Sauté Garlic Mushrooms, Butter fried Duck Egg	
<b>Crispy Salt Cod Fritters</b>	<b>£7.50</b>
Tartare Sauce, Herb Salad	
<b>Whole Baked Camembert to Share</b>	<b>£14.50</b>
Homemade Chilli Jam, Crusty Bread	
<b>Sauté Foie Gras</b>	<b>£15.50</b>
Creamed Potato, Grapes, Apple, Celery, Walnuts, Port Reduction	

## Mains

<b>Pan Fried Chicken Supreme</b>	<b>£16.25</b>
Sun-dried Tomato Pearl Barley Risotto, Charred Asparagus Wild Garlic and Rocket Pesto	
<b>Home Cured Salmon Salad</b>	<b>£13.75</b>
Pickled Beetroot & Cucumber, Croutons, Boiled Egg, Mixed Leaves, Whole Grain Mustard	
<b>Locally made Pork Sausages</b>	<b>£12.50</b>
Butter Baked Mashed Potato, Creamy Cabbage & Bacon, Caramelised Onion Gravy	
<b>Portobello Mushroom, Roasted Red Pepper Burger</b>	<b>£13.50</b>
Sussex Cheddar, Homemade Chilli Jam, Brioche Bun, Salt & Vinegar Chips (Add Halloumi £1.50)	
<b>Pearl Barley Risotto</b>	<b>£12.50</b>
Wild Mushrooms, Wild Leaf Garlic, Crispy Greens, Parmesan	
<b>Caramelised Onion Tarte Fine</b>	<b>£13.50</b>
Grilled Goats Cheese, Sweet & Sour Red Cabbage, Apple & Rocket Salad	
<b>8oz Cowdray Arms Angus Beef Burger</b>	<b>£14.50</b>
Trenchmore Farm Beef, Sussex Cheddar, Homemade Chilli Jam, Brioche Bun, Salt & Vinegar Chips (Add Caramelised Onion, Crispy Smoked Bacon £1 each)	
<b>Badger Beer Battered Newhaven Landed Cod</b>	<b>£14.50</b>
Salt & Vinegar Chips, Mushy Peas, Homemade Tartare Sauce	
<b>Badger Beer Battered Halloumi</b>	<b>£13.50</b>
Salt & Vinegar Chips, Mushy Peas, Homemade Tartare Sauce	
<b>My Grans Smoked Haddock</b>	<b>£16.00</b>
Poached Haddock, Butter Baked Mashed Potato, Poached Egg, Greens, Wholegrain Mustard Sauce	
<b>8oz 28 Day Aged Sirloin Steak</b>	<b>£18.50</b>
<b>8oz 28 Day Aged Ribeye Steak</b>	<b>£26.00</b>
Steaks served with Salt & Vinegar Chips, Garlic flat cap Mushrooms, Confit Tomatoes, Baby Gem and Rocket Salad, Homemade Béarnaise Sauce	

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 -
- Charred Asparagus - Crispy Cauliflower Cheese Croquettes -
  - Buttered Greens -
  - Garlic flat cup Mushrooms -
- Butter Baked Mashed Potato - Salt & Vinegar Chips -
- Baby Gem & Wild Rocket Salad -

**Puds**

<b>Selection of Downsview Dairy ice-creams &amp; Sorbets</b>	<b>£6.75</b>
Vanilla, Hazelnut, Lemon Curd, Salted Caramel, Honeycomb Mango, Raspberry, Apple	
<b>Warm Banana Pancake</b>	<b>£7.50</b>
Caramel Sauce, Vanilla Ice-cream	
<b>Chocolate &amp; Peacan Nut Brownie</b>	<b>£7.50</b>
Chocolate Sauce, Raspberry Sorbet	
<b>Cowdray Arms Warm Sticky Toffee Pudding</b>	<b>£7.50</b>
Salted Caramel Ice-cream, Popping Candy	
<b>Warm Apple Crumble</b>	<b>£7.25</b>
Walnut Crumb, Vanilla Ice-cream	
<b>White Chocolate Cheesecake</b>	<b>£7.75</b>
Tropical Fruit Salad, Mango Sorbet, Coconut Crisps	
<b>Sussex Cheese</b>	<b>£3.50 each/ 3 for £9.00</b>

**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

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

**Service charge is not included in your final bill**