

THE COWDRAY ARMS

SUNDAY MENU

Starters

Spring Pea and Ham Soup	£6.25
Smoked Ham Hock, Garlic and Herb Croutons	
Mushrooms and Egg on Toast	£8.25
Sauté Garlic Mushrooms, Butter fried Duck Egg	
Heritage Tomato Salad	£7.75
Crumbed Goats Cheese, Wild Garlic Pesto, Pea Shoot Salad	
Crispy Salt Cod Fritters	£7.50
Tartare Sauce, Herb Salad	
Ham Hock, Chicory and Apple Salad	£7.25
Smoked Ham Hock, Mixed Leaves, Grain Mustard Dressing	

Roasts

Roast Sirloin of Sussex Breed Beef	£17.50
Yorkshire Pudding, Roast Gravy	
Sussex Breed Loin of Pork	£16.50
Crackling, Caramelised Apple Sauce	
½ Roast Chicken	£16.50
Sage & Onion Stuffing, Crispy Wing, Roast Gravy	
Roasted Vegetable and Goats Cheese Puff Pastry Wellington	£14.50

All Roasts served with Sweet and Sour Red Cabbage, Roasties, Trivet Carrot, Greens, Cauliflower Cheese Croquette, Roast Gravy

Mains

8oz Cowdray Arms Angus Beef Burger	£14.50
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	£14.50
Hand Cut Chipss, Mushy Peas, homemade Tartare Sauce	
Home Cured Salmon Salad	£13.75
Pickled Beetroot & Cucumber, Croutons, Boiled Egg, Mixed Leaves, Whole Grain Mustard	
Portobello Mushroom, Roasted Red Pepper Burger	£13.50
Sussex Cheddar, Homemade Chilli Jam, Brioche Bun, Hand Cut Chips (Add Halloumi £1.50)	

Sides £3.50 each

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

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.

Puds

Cowdray Arms Sticky Toffee Sundae	£7.50
Sticky Toffee Pudding, Salted Caramel ice-cream, Toffee Sauce, Chantilly Cream	
Warm Apple Crumble	£7.25
Walnut Crumb, Vanilla Ice-cream	
Cowdray Arms Eton Mess	£7.25
Meringue, Berries	
Sussex Cheese	£3.50 each/ 3 for £9.00
Selection of Downsvew Dairy ice-creams & Sorbets	£6.75
Vanilla, Hazelnut, Lemon Curd, Salted Caramel, Honeycomb	
Mango, Raspberry, Apple	

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

Service charge is not included in your final bill

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