



## The Cowdray Arms Menu

### Starters

<b>Soup of the Day with Crusty Bread</b>	<b>£6.95</b>
Cauliflower	
<b>Whole Baked Camembert to Share</b>	<b>£12.95</b>
Caramelised Onion and Toasted Bloomer	
<b>Beetroot Salad (V)</b>	<b>£6.95</b>
Mixed Salad, Crème Fraiche and Pomegranate	
<b>Crown of Avocado Prawn Cocktail</b>	<b>£7.50</b>
Marie Rose Sauce, Hot Smoked Paprika	
<b>Ham Hock Terrine</b>	<b>£6.95</b>
Celeriac Remoulade	
<b>French Toast with Wild Mushrooms and Poached Egg</b>	<b>£7.50</b>

### Mains

<b>Badger Beer Battered Newhaven Landed Cod</b>	<b>£15.50</b>
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, Red Pepper Relish, Mayonnaise, Brioche Bun and Home Cut Chips	
<b>Add Caramelised Onion, Smoked Bacon or Avocado, Each</b>	<b>£1.50</b>
<b>Whole Grilled Sea Bass on the Bone</b>	<b>£19.50</b>
Baby Potatoes and Seasonal vegetables	
<b>Confit of Corn Feed Chicken</b>	<b>£13.95</b>
Fondant Potato and Grilled Romaine Lettuce with a Red Wine Jus	
<b>Grange farm 11oz 28 Day Aged Sirloin Steak</b>	<b>£23.75</b>
Home Cut Chips, Flat Cup Mushroom, Grilled Tomatoes	
<b>(Add Bearnaise / Peppercorn Sauce or Garlic Butter)</b>	<b>£1.50</b>
<b>Halloumi Burger with Portobello Mushrooms</b>	<b>£12.50</b>
Sweet Potato Fries, Red Pepper Relish, Mayonnaise in a Brioche Bun	
<b>Slow Cooked Lamb Shank with Rosemary</b>	<b>£16.50</b>
Mashed Potato, Baby Carrots with a Lamb Gravy	
<b>The Cowdray Mac n Cheese</b>	<b>£8.50</b>
With Homemade Garlic Bread	

### Sides

Cheesy Chips, Buttered Greens, Mash Potatoes, Home Cut Chips, Mixed baby Leaf Salad, Buttered Baby Potatoes, Sweet Potato Fries

Each **£3.75**

**Head Chef – Ferney Riano / Jan Manolache**

Please be aware all our Dishes are cooked fresh to order and as such during busy times food may take slightly longer to be served. Please note that some dishes may contain allergens. Please advise us of any allergies or dietary requirements before ordering



## Dessert

<b>Home Baked Chocolate Brownie with Salted Caramel Ice Cream (V)</b>	<b>£6.75</b>
<b>Sticky Toffee Pudding with Vanilla Ice Cream (V)</b>	<b>£6.75</b>
<b>Homemade Apple and Blackberry Crumble with Custard/ Ice Cream</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 and 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>	
Americano - Macchiato - Cappuccino - Latte - Espresso - Flat White	<b>£2.75</b>
<b>Selection of Teas available</b>	<b>£2.50</b>
<b>Liqueur Coffees</b>	<b>£6.50</b>
Irish - Calypso - Seville – Baileys	

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## The Cowdray Arms Bar Menu

### **Loaded Nachos**

**£6.95**

Nachos topped with Five-Bean Salsa, Cheese, Soured Cream, and homemade Guacamole

Add chicken for just **£1.50**

### **Honey-glazed Sticky Wings**

**£4.95**

Asian style chicken wings

### **Paninis**

**£6.50**

Ham and Cheese

Pesto, Mozzarella and Tomato

Chicken, Bacon and Cheddar Cheese

### **Cheesy Chips, Home Cut Chips, Sweet Potato Fries**

**£3.75**

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